



ATMOSPHERE
SANCERRE
Sauvignon Blanc
Product of France

Sancerre is one of the oldest terroirs in France, dating back to the 6th century. The original vineyards, mostly with Pinot grapes, were destroyed by phylloxera in the late 19th century and widely replaced by Sauvignon, which is particularly suited to the climate. The status of the AOP was awarded to white Sancerre wines in 1936 and the terroir stretches over 6,000 acres. The terroir and the vines are on the banks of the Loire Valley, East of Bourges, in the heart of France. Atmosphère, with its quality/price ratio, is one of the benchmarks of Sancerre !



STATISTICS

Grape Variety: 100% Sauvignon Blanc
ALC: 12%-13.5% G/F : 0-9 g/L
TA : 3.4-5.5 g/L pH : 3.1-3.6
UPC : 8 1583401084 8



TASTING NOTES

White-yellow with silver reflections. A crisp and fruity nose with floral, fresh cut grass, and white peach aromas. Well balanced between freshness and roundness, Atmosphere Sancerre is very elegant on the palate with delicate flavors on the finish.



PAIRINGS

As an aperitif, with assorted raw vegetables, light dishes such as salads, quiche, fish (*salmon*) and with poultry, white meats, Asian food, and goat cheese. Serve chilled.



PIERRE CHAINIER
GRANDS VINS DE LOIRE



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