

SANCERRE LA MARIGNY

DOMAINE GITTON PERE ET FILS 2016

Established in 1945 by Marcel Gitton with barely one acre, the Gitton Père & Fils Estates today cover close on 60 acres (27 ha) situated amongst the best areas of the region. The vineyards are located on various distinctive soils of the villages of Sancerre and Ménétréol. These include flint and different types of chalk.

At present, the property is managed by the son Pascal and his wife Denise. The Gitton Family has become notorious over the years for its respect of traditions, the main philosophy of the house. Every effort is made to vinify the individual grape harvests separately so as to preserve the subtle qualities resulting from the various soils. Each vineyard is vinified without the use of artificial yeast or enzymes, and "single" bottled in most cases. All our wines are estate bottled, nor do we deal in any wines other than those from the Estate. Certain white wines are commercialized after several years of maturing in bottles. Sauvignon Blanc planted 50 acres (23ha), and the average age of the vines is around 30 years.

The Gitton Family's ambition is to produce distinctive wines, each having its own character, respecting the fruit of the vines, the particularities of the soils, and thus to provide wine-lovers with a range of wines calculated to satisfy the most discriminating palates.

TERROIR

Flinty soil
Chalky soil

VINIFICATION

Fermented and aged in stainless steel vats 3 to 4 months.

GRAPE VARIETY

100% Sauvignon Blanc

ALCOHOL

13%

SERVICE TEMPERATURE

8– 10 °C

TASTING NOTES

Beautifully balanced Sancerre with crunchy orchard apples, citrus and melon

FOOD PAIRING

Good with Aperitif, Shellfish, Seafood or Salads

