LA LEGENDE DE SAINT-MARTIN

Estate Wine - Fleuriet Family - Since 1735



Clear bright pale golden color.
Fresh and fruity aromas.
In mouth this wine is fresh, dry and fruity.
Perfect with any starters or soft cheeses.
Best served at 50°F.

TASTING NOTES

One part of the vines is planted on the clayey-calcareous hills where some slopes can be as steep as 40 % incline. The other part is planted on the calcareous stones plateaux called "caillottes".

TERROIR

The grapes are harvested fully ripened and pressed immediately. The alcoholic fermentation takes place in thermoregulated stainless steel tanks. Before bottling, the wine is clarified in cold room during 5 or 6 days.

WINEMAKING







HISTORY

The legend says that, during the 4th century, a monk named Saint–Martin was having a nap in the Loire vineyard, closed to the village of Sancerre. His donkey started to eat the vines while his master was sleeping. The following year, these same vines would produce more and better grapes. Since then, prunning has become a tradition.