

# SANCERRE



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SANCERRE  
WINES OF CENTRE-LOIRE

# SANCERRE



## HISTORY

Numerous legends suggest that vines have always been grown around Sancerre since ancient times. As early as 582, Grégoire of Tours mentioned the existence of the vineyard in his writings.

In the 12<sup>th</sup> century, it underwent significant expansion thanks to the Augustinian monks of Saint-Satur and the Counts of Sancerre. At that time, Sancerre produced a renowned red wine, made mainly from Pinot Noir, which was exported via the Loire. This is why it was often mentioned in royal documents. Jean, Duke of Berry, considered it the best wine in the kingdom.

## 14 VILLAGES

### LOCATION

Left bank of the Loire  
in the Department of Cher

### SURFACE AREA

3,000 HA

### PDO OBTAINED

Whites: 1936  
Reds and rosés: 1959

### GRAPE VARIETIES

Whites: Sauvignon Blanc  
Reds and rosés: Pinot Noir

### ANECDOTE

The town of Sancerre was voted “favourite village of the French people” in 2021.

From the 1950s onwards, the Sancerre winegrowers organised theatrical performances in the Paris region during which they presented their wines in order to fund the Committee promoting their appellation.



### SOILS

The white lands also called “Terres Blanches” (40% of the wine-growing region)

“Caillottes” and “griottes” (45%)

Siliceous-clay soils (15%)



### MAIN AROMAS

Whites: grapefruit, pineapple, peach, pear  
Reds: cherry, Morello cherry, blackberry  
Rosés: raspberry, apricot, vine peach

### ON TASTING

The sharp, fruit-driven white Sancerre wines express the minerality of the terroirs. They are complex, rich and fresh on the nose and the palate.

Red Sancerre wines offer a bouquet of red fruits. On the palate they are firm and persistent, emphasizing the elegance of Pinot Noir.

The rosés combine fruit and freshness for summer wines, as well as fine wines.

### GOURMET SUGGESTIONS

Whites: Oysters, seafood, goat cheese, sea and freshwater fish

Reds: Red meats (Prime rib of beef with Chavignol cheese sauce)

Rosés: Aperitifs, tasty and summery cuisine and Asian specialties