



# LAUVERJAT

Loire, France

The Lauverjat family has been growing grapes in Sancerre for generations in the tiny village of Sury-en-Vaux. Husband-and-wife team Christian and Karine have 12-hectares of vines in Sancerre and Pouilly-Fume. They have made improvements over the years, including a transition to sustainable viticulture. They favor working the soil and use a seaweed to combat disease, reducing chemical intervention. They grow grass in the rows to prevent erosion. In the cellar the whites are made in thermo-regulated tanks and the reds are made in large wooden conical tanks. Several years ago, they invested in a new clay filtration system that allows them to very gently filter the wines without stripping them of their character. The wines from Lauverjat undoubtedly represent some of the best values to be had from the appellation.

## Sancerre Blanc 12/750ml

Our top-selling Sancerre: unbeatable quality for the price. From thirty year-old vines grown in a clay-limestone soil predominantly in Sury-en-Vaux. Fermented and aged in stainless steel, spending a total of three months on the lees.



## Technical Specifications

**Product Type:** White Wine

**Appellation:** Sancerre

**Sub-Appellation:** Sancerre

**Varietal:** Sauvignon Blanc

**Farming Type:** Sustainable