



OUR WINES

EDMOND - SANCERRE WHITE

Edmond - Sancerre white ▼

Tasting notes

The appearance: Pale gold yellow in colour with light green sheen - brilliant, bright and clear - a young honest appearance.

A rich majestic nose.

All is rich, ripe and powerful, whether it is fruity or floral.

Density, depth and balanced graceful "majestic nature" are established from the outset. Honey, vanilla, lemon, brioche etc., follow each other as if in a daydream, all orchestrated through a new woody tone.

Opening it makes it welcoming and tender with crisp plants revealing aniseed, menthol, liquorice and spices.

A gluttonous, rich and virile nose.

The effect is extensive, lively and gluttonous, ideally balanced between being highly well rounded and agreeably crisp. Smoothly rounded it gives full measure in establishing liquorice and aniseed, lime and vanilla, pepper and Muscat. The long spicy and woody finish is carved in flint.

All is rich in this virile whole: structure, substance, aromas, minerals.

When older, it should accentuate its buttered, grilled and vanilla coated hints favouring a better place for the mineral.

Good Lord, laughing and filled with wonder for one outstanding moment.

Matching wine and food

Belon oysters, crayfish cooked in a court-bouillon, scallops in caramelised chicory, sauteed Sancerre chicken with mixed vegetables in butter, chitterlings sausage in mustard seed, fresh Chavignol goatsmilk cheese, blue and remade, fresh fruit topped with toasted cheese in Sancerre zabaglione, egg whites with vanilla custard.

Serving temperature

10 to 12° as an aperitif or on its own, and 12 to 14° with meals.

Harvesting

The **Edmond Vintage** is produced from old La Moussière vines between 40 and 87 years old.

Average yield: 41 hl/ha

It is picked in small 25 Kg boxes. All the grapes have been sorted by a sorting table and transported into the press by conveyor belt (whole grape pressing).

Area: 6 ha parcel.

Grape variety: Sauvignon blanc

Exposure: South - Southwest

Geology:

Soil: Saint-Doulchard marls (solids lumps).

Subsoil: Upper Lusitanian to Portlandian period cretaceous.

Planting density

8,000 to 10,000 vinestocks per hectare.

Viticulture

The vines are pruned by the simple Guyot method or Royat Cordon pruning.

The vineyard is trained in organic and biodynamic vine growing.

Wine - making

Sequential pneumatic pressing.

Static settling at temperatures below 10°C for about 48 hours.

Fermentation takes place in new casks for 60%, 20% in one wine casks and 20% in two wines casks at a temperature between 18 and 24°C. The wood comes from predominantly French Bertrange oaks, the firewood of which is average and honey coloured. It is used for 228 l and 300 l casks, and 320 l flutes.

It is aged on fine lees and regularly pumped over a variable ageing period depending on the year (10 to 14 months on average).

About 26,000 bottles of the **Edmond Vintage** are produced and it is bottled by us on the estate.

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