



SANCERRE "MONT DAMNÉ" DIDIER DAGUENEAU

PRODUIT

This vintage comes from the famous Mont Damné hill, one of the great terroirs of Sancerre. The wine combines elegance, depth, and tension. The nose is subtle: ripe citrus, white flowers, and a hint of chalk. On the palate, the balance is perfect between the liveliness and richness of the terroir. The finish is long, mouth-watering, and extremely refined. A wine for laying down, which will gain in complexity over time. It pairs perfectly with shellfish, fine fish, or goat cheese. The Dagueneau signature masterfully applied to Sancerre. A rare and sought-after wine.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité



IDENTITÉ

Région viticole / Pays	Vallée de la Loire / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	13,5%
Potentiel de garde	15 ans
Cépages	Sauvignon Blanc