

Estate

Roger



Champault

Our company :

Type of company: Indenpendant wine-grower

Region, location: Loire Valley

Grapes Varieties: Pinot noir, Sauvignon blanc

Appellation: Sancerre - Menetou-Salon

Volume : around 155 000 bottles

Method: Traditional

The estate's history began around the 17th century. Claude and Laurent took over their father, Roger Champault. And they are now running this family business.

They also modernized the viticultural and winegrowing facilities by using thermoregulated stainless steel tanks in the cellar.

Laurent and Claude are now the two owners of this beautiful inheritance.

Planted on slopes with renown aspects and terroirs, the estate stretches over 20 hectares.

Thanks to their efforts and to the quality of their wines, the white cuvée Les Pierris 2008 was granted the great honor to be served at the wedding of the Princess of Sweden.



White Sancerre

Grape variety: 100% Sauvignon

Average age of vines: 40 years old

Soil: Limestone giving finesse and minerality.

Winemaking: Fermentation for 100% in thermoregulated vats to keep all the freshness. After the racking, the wine stays on fine lees until the bottling in April bringing more complexity. South-facing, on a chalky calcareous soil, vines stock only have 30cm of arable soil. In this particular climate, the vineyard offers early and concentrated harvests.

Total Production: 19 000 bottles

Packaging : cases of 6 or 12 bottles

Corking : cork



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Clos du Roy

Alcohol: 12.5%/vol

Sugar: 1,5g/l

Total acidity: 4.5g/l

Tasting Notes: Nose is expressive, mineral, with touches of white flowers (hawthorn, acacia...). The wine is supple and well-rounded.

Food pairing: fish, white meat.

Ideal serving temperature: 10-12°C

Cellar potential: 3-4 years average to preserve the fruity of the Sauvignon.

Reward: Quoted in the guide of wines Gilbert & Gailard 2012



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