

Estate

Roger



Champault

Our company :

Type of company: Indendant wine-grower
Region, location: Loire Valley
Grapes Varieties: Pinot noir, Sauvignon blanc
Appellation: Sancerre - Menetou-Salon
Volume: about 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 Menetou-Salon

Grapes: 100% Sauvignon

Average age of vines: 30 years old

Soil: Clayey limestone giving suppleness and complexity.

Winemaking : Fermentation in thermoregulated vats to keep all its freshness. After the racking, the wine stays on fine lees until the bottling in April bringing more complexity.

Total Production: 10000 bottles

Packaging : cases of 6 or 12 bottles

Corking : cork



A space is provided for your bar-codes or personal information on our back-label.

Le Clos de la Cure



Alcohol: 12.5%/vol

Sugar: 0g/l

Total acidity: 5.5g/l

Tasting Notes: The youth of the vineyard brings to this cuvée nuances a very expressive nose (citrus, citronella, touch of exotic fruits. The mouth is fresh and well balanced.

Food pairing: fish and shellfish.

Ideal serving temperature: 10-12°C

Cellar potential: 2 years average to preserve the fruity of the Sauvignon and the character of its terroir.

Domaine Roger CHAMPAULT 5 route de Foulot 18300 Crézancy en Sancerre, FRANCE

Tél : +332 48 79 00 03 Fax : +332 48 79 09 17

Email : roger.champault@orange.fr Site : www.rogerchampault.fr



"High Environmental Value" certificate,
HVE Level 3
certified by OCACIA n° VCE-3-125-1V1