

Domaine  
RAFFAITIN-PLANCHON

*Sancerre*

**VINEYARD & PRODUCTION INFO**

Production area/appellation: Sancerre blanc  
Vineyard size: 15 acres  
Soil composition: Clay and limestone  
Training method: Simple Guyot

Elevation: 260 feet  
Vines/acre: 6500 per acres  
Yield/acre: 10 tons per acre  
Exposure: south-east  
Year vineyard planted: 3-40 years  
Harvest time: 12 days  
First vintage of this wine: 2007  
Bottles produced of this wine: 22,000 bottles

**WINEMAKING & AGING**

Varietal composition: Sauvignon Blanc  
Length of alcoholic fermentation: 15 days  
Fermentation temperature: 59-71 °F

Type of aging container: Stainless steel tank  
Size of aging container: 10,000 liters  
Length of aging before bottling: 4 months  
Length of bottle aging: 1 months

**ANALYTICAL DATA**

Alcohol: 12.69  
pH level: 3.4  
Residual sugar: 2.08 g/liter  
Acidity: 4.22 g/liter

**TASTING**

Delicate white flowers and orange blossoms aromas with a touch of exotic fruit on the palate.  
Crisp and fresh with a citrusy finish.  
Focused, ripe and mineral, very rounded and lengthy.  
Great match with goat cheeses and fish .

**SERVING TEMPERATURE :**  
10-12 °C