

REVERDY LES ANGES 2022

Sancerre AOC | Sauvignon Blanc

Les Anges 2022 is the old-vine Sancerre cuvee from Reverdy, drawn from Sauvignon Blanc in Maimbray. It carries the ripe citrus and white-fruit profile of the warm 2022 Loire vintage, held by a chalky, saline frame. WINEMAKING: old vines and low yields give concentration. Fermentation and around twelve months on lees in large wooden vats add texture without overt wood flavour. Malolactic fermentation is avoided to keep the natural Sancerre tension. FOOD PAIRING: serve at 10 to 12 C with scallops, turbot, sea bass, goat cheese or Comte. The wine is ready now, with enough freshness and structure for short cellar ageing.

Tasting notes

Color

Pale gold, bright and clear.

Aroma

Lemon zest, grapefruit, white peach, pear and wet chalk.

Taste

Silky and broad, with ripe citrus, stone fruit, saline grip and taut acidity.

Finish

Long and fresh, with lemon, chalk and a precise saline line.

PASCAL & NICOLAS REVERDY Pascal and Nicolas Reverdy is a family domaine in Maimbray, near Sancerre, with vineyards on limestone and terres blanches soils. Pascal Reverdy continues the estate with the next generation, keeping hand harvests and precise Loire Sauvignon Blanc at its centre.