

*Chaumeau-Balland et fils*

## PROFILE

Owner and producer Madame Chaumeau oversees Chaumeau Balland et Fils from the center of Bué in the heart of Sancerre. A multi-generational Domaine, Chaumeau inherited the property from her family, which extends along the rolling hills of the Bué with vineyards scattered amongst different faces of these hills. The Domaine can attribute a large portion of its success to the Kimmeridgian ridge, a geological feature of limestone and clay soils that contribute to the body and mineral-driven flavor profile of their wines and allow the Domaine to produce a clean, intense, and flavorful product. Thanks to its stringent standards of quality, Chaumeau Balland et Fils is now recognized as one of the best producers in the region.

## SPECIFICATIONS

**Wine:** Sancerre Blanc

**Varietals:** Sauvignon Blanc

**Appellation:** Sancerre AOC

**Location:** Bué

**Soil:** Kimmeridgian limestone and clay

**Acreeage:** 10 ha

**Agricultural Method:** Sustainable, Vegan  

**Vinification:** Traditional harvesting into stainless steel tanks. After pressing the must is collected and settled in tanks before the slow fermentation process. After 3 months of fermenting, the wines are racked. Wine is lightly filtered before bottling.

**Tasting Note:** Classic Sancerre from Bué with bright grapefruit, grassy, and gooseberry notes. Stony and flinty, this wine is just beautiful with the local cheese, Crottin de Chavignol.

**Alcohol:** 13%

DOMAINE LA GRANDE MAISON

**SANCERRE**

Appellation d'Origine Contrôlée

*Chaumeau-Balland et fils*



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