Sancerre

Domaine Hippolyte Reverdy

Pure, precise Sauvignon Blanc with spring flowers, bright lime and a refreshing mineral finish. Classic Sancerre.

Country	France
Region	Sancerre, Loire Valley
Grapes	Sauvignon Blanc
Vintage	2024
Alcohol	13% ABV
Bottle size	750 ml
Style	Dry white, crisp and mineral
Suitability	Vegan and vegetarian



Tasting note

Fresh spring flowers and bright lime lead into a crisp, zesty palate with a clear mineral edge. This lively expression of Sauvignon Blanc combines delicate aromatics with purity and precision. The clean, mouthwatering finish makes it particularly good with shellfish and goat's cheese.

The producer

Domaine Hippolyte Reverdy is a long-established family estate in Verdigny, in the heart of Sancerre. Michel Reverdy oversees the domaine's 14 hectares of Sauvignon Blanc and Pinot Noir. Sustainable vineyard work and traditional methods keep the focus on the character of each small parcel.

Winemaking

Sauvignon Blanc comes from 20 parcels on limestone-clay and stony limestone soils around Verdigny. Gently pressed juice settles for around 36 hours before fermentation in temperature-controlled stainless steel. Two to three months on fine lees, with occasional stirring, add texture before bottling the following spring.

Food pairing

Fresh goat's cheese, smoked salmon, oysters and other shellfish. Serve chilled, with food or as an aperitif.