



COMTE HENRY

SANCERRE 2018



Andreas Larsson 2020
90 / 100



Médaille d'Or

ORIGIN : SANCERRE (WHITE DRY WINE)

ALCOHOLICAL DEGREE : 12.75

GLUCOSE - FRUCTOSE : 0.77 g/L

TOTAL ACIDITY : 3.53 g/L

VOLATILE ACIDITY : 0.28 g/L

TOTAL SO₂ : 105 mg /L

MALOLACTICAL FERMENTATION : NON

ON THE EYE : Bright light golden colour.

ON THE NOSE : Pure and discreet nose, more on the chalky mineral side.

ON THE PALATE : Good grip, medium weight yet with dense fruit and fine extract, refreshing with discreet fruit and good length.

The painstaking care and respect which our supplier brings both to the cultivation of their vines and to the elaboration process in cellar allow them to create wines which reflect all the character and aromas of the local terrain.

Through a relationship of mutual trust, we are together constantly searching for improvements in bringing out all the richness and elegance of sauvignon in order to create the best possible tasting experience from the glass.

Comte Henry d'Assay

Had'Assay

