

# MAISON BELLES COTES - SANCERRE

## *Sancerre* *Maison Belles Côtes*



Selection of terroir "les Caillottes".

The cuvee Maison Belles Côtes is produced from vines with mainly planted on a Limestone soil locally called "les Caillottes". Fermentation takes place in stainless steel vats.

The colour of white sancerre is Pale gold, clear and brilliant. The nose is sustained and asserted on lemony aromas accompanied by blackcurrant bud and exotic fruits notes with mineral touch.

On the palate, we get a fine and fresh wine with at first notes of the aromas of white fruits and apricots, soon joined by vegetal and then mineral notes.

This cuvée reflects the expression of the terroir: harmony and generosity, pleasantly combining creaminess and freshness with a perfect balance between minerality and notes of fruit and white flowers.

PRODUIT DE FRANCE



### MAISON BELLES COTES



#### GRAPE VARIETIES

100%  
sauvignon Blanc



#### PAIRING

To be served with Roast Chicken, Roast Turkey, Pork Chop, cooked shellfish, smoked fish, sushi, Salmon, Grilled Trout, Bass, fish/poultry in sauce, Greens, Avocado, Asparagus, cheese (Morbier, Brie, feta), lemon pie or a panna cotta with passion fruits.



#### WINEMAKING

Vintage 2021  
Fermentation in stainless steel tanks at low temperatures between 12 and 16°C.  
Breeding on fine lees

## *Sancerre* *Maison Belles Côtes*

SEIZE RESPONSIBLY. Maison Belles Côtes, 12.5% Alc. by Vol.

Imported by Turquoise Life, New York, N.Y.

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