

## 2018 DOMAINE BONNARD SANCERRE BLANC

### *A Family Affair*

The Domaine Bonnard is a family vineyard of 14 hectares in Sancerre, at the heart of the wine growing area. Our Domaine has been producing wine for longer than half a century and offers two different appellations, Sancerre AOC (white, red & rosé) and Pouilly Fumé AOC (white).

Our wine cellar is intended as a place where people meet, where each and everyone is welcome. Therefore, wine tasting is always one of those privileged moments in which our pleasure is to share with others the passion we have for our work.

### *Winemaking Method:*

The wines originating from each of these terroirs are vinified separately in order to allow each one to fully express its characteristics. They are then blended so that their respective qualities complement each other to give balanced wines.

The “caillottes” wines are fruity and open up very early. The Kimmeridgian marls allow them to preserve their freshness, fruit and body for a long time and the flint offer minerality to our wine.



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**Retail Price: \$28.95**  
(Price subject to change without notice)  
**Product # 140525**  
**Release Date: Aug 17, 2019**

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**Variety:** 100% Sauvignon Blanc

**Vintage:** 2016

**Region:** Loire

**Terroir:** Vines grow on Kimmeridgian marl soil (“terres blanches” or “white earth”) overlooking the Loire river. This unique location benefits from autumn fog which produces noble rot of the grapes thus yielding round, ample wines.

**Winemaker:** Claire Bonnard

**Winemaking: Method: Alcohol:** 13%

**Tasting Notes:** Domaine Bonnard’s wines are lively and long on the finish. Their nose is redolent of broom with Citrus notes on the palate for overall harmony. The wines are pale gold in colour. To enjoy the vivacity and fruit of our wines, we advise drinking them young (between 1—4 years). To best bring out all of their aromas and flavours, avoid over chilling them. Ideal serving temperature is approximately 12 degrees Celsius. Our white Sancerre is the perfect match for fish, seafood, white meats and cheeses, even strong ones.

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### ACCOLADES:

**For 2016 vintage:**

**90/100**

“An elegant and richly textured Sauvignon Blanc from Sancerre’s rolling limestone hills. Fresh and lively with brazing acidity and layered aromas and flavours of ripe gooseberries, lemon drops, quince and flinty-smoke. Following the “rule” that the regional pairing is always the best pairing, try it with region’s world-famous goat cheese Crottin de Chavignol. Sancerre is also super versatile and would make a worthy match to grilled fish, seafood and soft, pungent cheeses. Score: 90/100. Tasted March 2017.”

**89/100** Dean Tudor, Gothic Epicures Writing

*(Feb. 2017)*

