

## 2019 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: \$27.95**

(Price subject to change without notice)

**Product # 140525**

**Release Date: Dec 12, 2020**

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**Variety:** 100% Sauvignon Blanc

**Vintage:** 2019

**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 2018 vintage:**

**Natalie MacLean - Score 89/100**

“A mouth-watering, medium-bodied Old World Sancerre with green apple, herb, citrus zest and grassy flavours on the palate finishing with a flinty minerality. Pair with grilled trout or shellfish dishes”. Reviewed Aug 30, 2019

**For 2016 vintage:**

**Score - 89/100** Dean Tudor, Gothic Epicures Writing  
Reviewed *Feb. 2017*

