

2022 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: \$31.95

(Price subject to change without notice)

Product # 140525

Release Date: June 8, 2024

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Variety: 100% Sauvignon Blanc

Vintage: 2022

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 2020 vintage:

Wine Align

David Lawrason: 89 Points

“This nicely catches the essential elegance and minerality of Sancerre, although not quite as bright and pure on the nose as I would like. They need to think harder about screwcaps in the Loire. It does have typical green apple, juniper, elderflower complexity, but with that sub-tone of earthiness. It is medium bodied, fairly rich and balanced with some juicy acidity and minerality on the finish. The length is excellent.” Tasted April 2022

John Szabo: 91 Points

“Unusually well-priced, and tasty, Sancerre, this delivers more than one could hope for at the price. It's subtle and stony in the appellation style, ripe but still firm and vibrant, well-balanced and lip-smacking, a sheer delight to sip. Everything is in place and in good measure. Drink or hold into the mid or late '20s. Five star value for Sancerre.” Tasted March 2022.