

Established in 1945 by Marcel Gitton with barely one acre, the Gitton Père & Fils Estates today cover close on 60 acres (27 ha) situated amongst the best areas of the region. Since each vineyard has its own specificity, every effort is made to vinify the individual grape harvests separately to preserve the subtle qualities resulting from the various soils. Each vineyard is vinified without the use of artificial yeast or enzymes and is “single” bottled in most cases. All these wines are estate bottled and we don’t supply any wines other than those from the Estate. Certain white wines are commercialised after several years of maturing in bottles. The Gitton Family’s ambition is to produce distinctive wines, each having its own character, respecting the fruit of the vines, the particularities of the soils, and thus to provide wine-lovers with a range of wines calculated to satisfy the most discriminating palate.

TERROIR

Spornacian Flint

WINEMAKING

Fermentation and ageing 9-10 months in oak casks or stainless steel vats in certain year

GRAPE VARIETY

100% Sauvignon Blanc

ALCOHOL

13.50 %

SERVICE TEMPERATURE

10°C - 12°C

HOLDING AND PRESERVATION

2 – 5 years

TASTING NOTES

Dry and aromatic wine, full body and length on palate.

Typical Sancerre, with plenty of Sauvignon fruit, fresh with good acidity.

FOOD PAIRING

Appreciated with roast vegetables and also with seafood.

