



OSMOZE

AOC SANCERRE Blanc

Plots: A blend of terroirs from the villages of Amigny, Chavignol, Sancerre and Verdigny

Grape variety: Sauvignon Blanc

Soil: 95% Caillottes (limestone pebbles from the Sancerre region), 5% terres blanches (white Kimmeridgian marl)

Planting density: 7,500 plants/ha

VITICULTURE

- » We plant hedges and trees around our vineyards to preserve and improve its ecosystem
- » Guyot pruning method to respect sap flow
- » Respect for the plant, thoughtful and careful bud removal
- » Soil hoeing and tilling
- » Environmentally friendly approach, certified in Organic Agriculture and following Biodynamic practices
- » Harvested exclusively by hand

VINIFICATION

- » Slow and gentle pneumatic pressing
- » Juice is handled gently and deliberately; moved by gravity or slow, careful pumping, never rushed
- » No sulphur is added before fermentation
- » Static and natural settling for 36 to 48 hours
- » Preparation of a starter culture using our wild yeast to begin fermentation
- » Fermentation and ageing on fine lees in stainless steel, concrete, and truncated conical oak tanks
- » Around 1 year of maturation
- » Dry, unfiltered wine
- » Mineral sulphur of volcanic origin, produced by us and used judiciously at the appropriate time
- » Gravity-powered nitrogen bottling, and selection of a lightweight bottle with an intelligent design. A thinner neck for better cork pressure; 100% natural cork. Packaging options include plastic-free and reusable cardboard boxes.

In the cellar, we intervene as little as possible; carefully, and only when the wine requires it. This approach aims to preserve the integrity and sensory profile naturally present in our grapes.

TASTING

OSMOZE has a bright, well-balanced profile; bright energy interspersed with touches of juicy white fruit. The blend contributes limestone notes that bring a clean, mineral structure, as well as delicious and delicate fruity notes.

