

Pascal Jolivet

Pascal Jolivet Sancerre Blanc

Sancerre, Loire Valley, France

2025



Technical Information

Style: Still, White

Varietal(s): 100% Sauvignon Blanc

ABV (%): 13.5

pH: 3.4

Residual Sugar (g/L): 2.02

Total Acidity(g/L): 3.5

Volatile Acidity(g/L): 0.3

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: No

Packaging Information

Barcode: 3490960200102

Case Weight (g): 850

Case Dimension (mm): L499 x W302 x H96

Bottle Weight (g): 1350

Bottle Dimension (mm): H296, Dia84

Type of Closure: Cork

Vintage Notes

NA

Vinification

The grapes are sorted on arrival at the winery, where gravity-flow handling is used to preserve fruit integrity and respect the natural vinification process. After gentle pressing, only the first and purest part of the juice is retained. The must is cold-settled without enzymes, then each terroir parcel is vinified separately in temperature-controlled stainless steel vats using natural yeasts. The final blend is lightly filtered and aged for a further seven months before bottling.

Tasting Notes

This Sancerre Blanc is dry, precise and finely balanced, showing a classic Sauvignon Blanc profile from the Loire Valley. The nose is lifted and clean, with citrus fruit, white flowers and subtle mineral notes. The palate is fresh and direct, with lemon, white fruit and a clear line of acidity supported by limestone-derived tension and flint-influenced depth. Light-bodied to medium-bodied, it finishes crisp, mineral and refreshing, with good definition and length.

Food Pairing

Serve as an aperitif or pair with oysters, sashimi, ceviche, grilled sea bass, Dover sole, goat's cheese salad or fresh shellfish.