

Pascal Jolivet

Pascal Jolivet Sancerre Sauvage Blanc

2025

Sancerre, Loire Valley, France



Technical Information

Style: Still, White

Varietal(s): 100% Sauvignon Blanc

ABV (%): 14

pH: 3.3

Residual Sugar (g/L): 2.9

Total Acidity(g/L): 3.17

Volatile Acidity(g/L): 0.43

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Pascal Jolivet Sancerre Sauvage Blanc is sourced from Sauvignon Blanc grown on limestone and clay soils mixed with flint in Chémery-en-Touraine. The terroir combination brings freshness, mineral definition and aromatic lift. Limestone supports precision and acidity, clay adds structure and flint contributes a subtle smoky-mineral dimension. This profile gives the wine a dry, clean and trade-friendly style suited to aperitif and seafood-led listings.

Packaging Information

Barcode: 3490960190168

Case Weight (g): 900

Case Dimension (mm): L499 x W302 x H103

Bottle Weight (g): 1350

Bottle Dimension (mm): H296, Dia84

Type of Closure: Cork

Vintage Notes

NA

Vinification

The grapes are sorted after harvest and vinified naturally in temperature-controlled stainless steel vats. This approach preserves the purity and aromatic clarity of Sauvignon Blanc, while maintaining freshness and precision. The wine is aged on fine lees for five months, bringing gentle texture and balance without masking the bright fruit and mineral profile. The result is a dry, floral and focused Loire Sauvignon Blanc with a clean finish.

Tasting Notes

Sancerre Sauvage Blanc is floral, elegant and precise, with aromas of white fruit, lemon and subtle mineral notes. The palate is dry and fresh, showing clean Sauvignon Blanc character with citrus, white peach and a lightly flinty undertone. Light to medium-bodied, it has crisp acidity, a mineral texture and a focused, refreshing profile. The finish is clean, dry and mineral, with good clarity and lift.

Food Pairing

Serve as an aperitif or pair with oysters, ceviche, grilled white fish, prawns, goat's cheese, asparagus or light seafood pasta.