

**Domaine Roland Tissier Tradition |
Sancerre
France (LOIRE) — 2022**

Domain

Dom. Roland Tissier

The domain of Roland Tissier is located in the Cher department. The Tissier family has been growing wine for three generations. The vineyards have an area of 11 hectares and consist of 80% Sauvignon and 20% Pinot Noir. Rodolphe and Florent currently manage the wine estate.

Vinification

The harvest takes place mechanically, after which the grapes are pressed with a pneumatic press, followed by a cold maceration of 24 hours. The alcoholic fermentation then takes place in stainless steel vessels at a temperature of 15° C for 15 to 20 days. Regular stirring of the wine contribute to its greasiness and roundness. After clarification for a few weeks, the wine is filtered and bottled.

Taste

This wine has a lemon yellow color. On the nose we detect aromas of agrum, white flowers and some minerality. This is a very delicate wine with a fresh, fairly long final.

Food pairing

Shellfish - sea mussels | Scampi | Sashimi | Sushi | Salmon - smoked | Aperitif

General information

Type: White wine

Grape varieties: Sauvignon blanc (100%)

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 8-10 °C

Taste profile: Aromatic fresh

