Wijnfiche

# Domaine Roland Tissier Tradition | Sancerre
# France (LOIRE) — 2024

**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 grapes come from the region's emblematic grape variety: Sauvignon Blanc. The vines, with an average age of 30 years, are planted on clay-limestone, chalky soils, and flint (silex). Harvesting is carried out mechanically. After a very gentle and slow pneumatic pressing, the must undergoes a cold static settling for 24 hours. It is then racked into stainless steel tanks for alcoholic fermentation, which takes place under controlled low temperatures (around 15°C) over a period of 15 to 20 days. During ageing on fine lees, bâtonnage (the stirring of the lees) is performed, not systematically, but depending on the vintage, adding richness and roundness to the wine. The wine is then fined, and after a settling period, it is racked, filtered, and finally 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
Viticulture: Traditional
Storage (years): + 2-3
Serving temperature: 8 - 10 °C
Taste profile: Aromatic fresh

