

## LUCIEN REYMOND SANCERRE

100% Sauvignon Blanc. Citrus and stone fruit aromas. Flavors of grapefruit, peach, melon and honeysuckle. Herb tinged, stony minerality. Layered and complex, with lush texture, crisp, bright acidity and incredible freshness. Long, silky finish. Try paired with roasted beet, Goat cheese and arugula salad. Organic/Biodynamic.

The fruit is sourced from a Biodyvin-certified grower with holdings across the region that take full advantage of the three signature soil compositions in Sancerre, including the chalky Kimmeridgian limestone, stony limestone marl (caillotes), and flint-flecked clay (silex). Aged sur-lie in tanks for 12 months before bottling.

Olivier Richard was born in the Rhone valley and spent most of his childhood with his grandfather; Lucien Reymond, who was Olivier's mentor. Lucien was a negociant in the south of France in 1960s and shared with Olivier his passion for wine. Lucien was a man of the Rhone with a deep love for Sancerre. He would confess to Olivier his dream of making wines from some of the world's best sauvignon blanc one day, but he never got to realize his dream.

30 years later Micro-negociant Olivier Richard created the Lucien Raymond label as an homage to his grandfather, with a great love for this terroir and putting an equal emphasis on organic and biodynamic farming.

AN EASTERLY WINE SELECTION • BELFAST, ME

## Tasting Note:

## LUCIEN REYMOND SANCERRE

100% Sauvignon Blanc. Citrus & stone fruit aromas; flavors of grapefruit, peach, melon & honeysuckle; herb tinged, stony minerality; layered & complex; lush texture, crisp, bright acidity & incredible freshness; long, silky finish. Organic/Biodynamic.

## Shelf Talker:

