

LES GLORIES

Les Glories

SANCERRE 2023



Since 1921, Les Glories has honored French winemaking tradition, paying homage to the monks who safeguarded and advanced viticulture in France. As a guardian of this rich heritage, Les Glories celebrates the historical significance of the craft by curating a collection that embodies the essence of France's diverse terroir. With a steadfast commitment to both tradition and innovation, we meticulously select leading varietals sourced from the fundamental winemaking regions where they thrive, ensuring each bottle captures the unique character of its terroir.

By nurturing our vineyards with care and respect, we allow every grape to express the true essence of its terroir, resulting in wines that resonate with authenticity and depth.

The winemaking process involves natural nutrients, non-tillage or minimum ploughing, companion plants in rows (rowcropping), grassy strips, etc. With a healthy balance of sunshine and rainfall, the 2023 harvest was successful in volume and quality of the grapes. After a manual harvest, the grapes are destemmed before pressing and vinification is done without malolactic fermentation. Thermo-controlled fermentation takes place at 60 degrees Fahrenheit in stainless-steel tanks for five to eight weeks, before maturing from 4 to 6 months on natural lees in tanks.

The result is a pure Sancerre with incredible freshness and minerality shown by a pale yellow colour with green tints and a fruity citrus nose. Unlike other productions which tend to be heavier with residual sugar, Les Glories Sancerre has good depth and a classic flintiness on the nose and palate.



Vineyard & Winemaking Details

APPELLATION	Sancerre AOP
VINEYARD	Bue, Amigny, Sancerre, Chavignol, Crezancy, Sur yen Vuax. Total of 22 ha.
VARIETAL	100% Sauvignon Blanc
VINE AGE	Average 32 years
HARVEST DATES	September 2023
AGEING	Stainless-steel only
ELEVATION	70-110 meters