



Sancerre La Muse Vignobles Edonis

AOC Sancerre, Vallée de la Loire et Centre, France

An Invitation to Discover

“La Muse is for curious minds and lovers of fine wines. Each sip tells a story, blending winemaking tradition and cultural richness. Immerse yourself in the world of Sancerre and be inspired by the beauty and elegance of “La Muse”.

PRESENTATION

Set in the green hills of Sancerre, “La Muse” is a cuvée inspired by Balzac's “La Muse du Département”. This wine pays homage to Sancerre's literary heritage and celebrates the creative, independent spirit of the time, epitomized by Balzac and his close friend George Sand.

LOCATION

Vines from the communes of Verdigny, Sury en Vaux, Saint-Satur, Sancerre and Saint-Gemme.

TERROIR

The terroir of Sancerre is marked by a great diversity of soils that directly influence the character of the wines produced:

Terres Blanches: Located mainly to the west of the appellation, these clay-limestone soils are rich in Kimmeridgian marl, similar to that found in Chablis. Wines from these soils are often powerful, rich in minerality, with a great capacity for ageing.

Caillottes : These stony, chalky soils, located mainly in the center and east of the appellation, produce lively wines with floral aromas and marked minerality. They are often ready to drink earlier than the terres blanches.

Silex: These silica-rich soils are found mainly to the east of Sancerre. They produce wines with a characteristic smoky minerality, often described as “flinty”. These wines are also renowned for their longevity.

This cuvée is a blend of these three typical Sancerre terroirs, reflecting the diversity and richness of the appellation.

WINEMAKING

Rigorous selection of grapes by berry tasting before harvest. Cold stabilization for 8 days before fermentation in stainless steel tanks at a controlled temperature of 16-18°C for 15 to 21 days.

AGEING

Aged on lees for 6 months with regular stirring to preserve aromatic freshness and roundness.

VARIETAL

Sauvignon blanc 100%

VISUAL APPEARANCE

Gold with yellow highlights



AT NOSE

The nose reveals seductive citrus aromas, notably tangerine, yuzu and pink grapefruit.

ON THE PALATE

On the palate, the texture is generous, with fresh white fruit and citrus flavors. The wine is underscored by elegant freshness, saline mineral notes and a slight bitterness on the finish, offering remarkable persistence.

