



Francois Le Saint Silex

Certified Biodynamic Farming Low Sulfur and Vegan

Francois Le Saint is a 10th generation family estate in Sancerre, France. They are certified Biodynamic by Ecocert and farm without any harmful chemicals. Their winemaking is as hands off as possible with natural yeasts and limited sulfur. 100% Sauvignon Blanc from 'Silex' (Flint) soils, this Sancerre is intense and precise. Highly complex aromas of white currants, lychee, and smoke make this an ideal pairing with chèvre or Caesar Salad. Taste Sancerre as it was meant to be.



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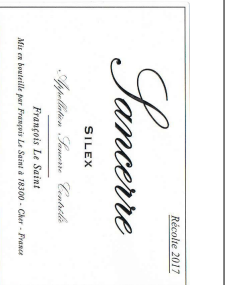
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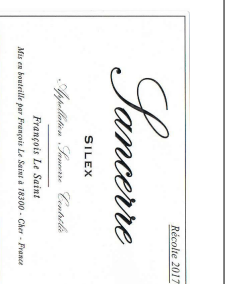
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