



Appellation	Terroir	Viticulture	Vinification	Élevage	Chemistry (2015)
Sancerre	19ha of vines aged 20 years on average (between 15 and 40) in various lieux-dits in Verdigny, Amigny, Chavignol, Sancerre, Bue ; 90% "Caillottes" including parcels in les Bouffants, Cote de l'Epée and Monts Damnés . 10% of vineyards on St-Doulchard soil, a type of Terres Blanches soil rich in fossils of Exogyra virgula (similar to Virgolian marl of the Aube)	Lutte Raisonnée. Guyot poussard pruning. De-budding. Hoeing and ploughing, 55hl/ha yield	Pneumatic pressing and gravity fed into concrete vats for fermentation over indigenous yeasts	After settling, racked into concrete tank for aging on fine lees.	12.8%alc/volume; pH = 3; Total acidity = 4.40; 80mg/L free SO2
Sancerre Rouge	4.12 ha of vines aged 15-50years old Various lieux-dits in Bué, Sancerre, and verdigny on a Caillottes and terre blanche (Kimmeridgean marl), planted at 7500/ha;	Lutte Raisonnée. Guyot poussard pruning. De-budding. Hoeing and ploughing.	Cold maceration for one week in concrete tank; chilled with dry ice to retard oxidation; alcoholic fermentation over indigenous yeasts for 15 days; frequency of pumping over and punch downs dictated by vintage	Elevage until after malo; racking and fining if necessary	
Sancerre Rosé	4.12 ha of vines aged 15-50years old Various lieux-dits in Bué, Sancerre, and verdigny on a Caillottes and terre blanche (Kimmeridgean marl), planted at 7500/ha;	Lutte Raisonnée. Guyot poussard pruning. De-budding. Hoeing and ploughing.	Gentle direct pressing; rigorous debourbage; gravity fed; fermentation in concrete tank over selected neutral yeasts;	Light fining and filtration	
Sancerre Blanc <i>Damoclès</i>	Côtes de l'epée in the village of Amigny ; A very steep (40%) slope, Sunny terroir with south/southeastern exposure; Caillottes, Ofordian limestone, planted at 7500 vines/ha	Lutte Raisonnée. Guyot poussard pruning. De-budding. Hoeing and ploughing.	Gentle direct pressing; rigorous debourbage; gravity fed; fermentation in concrete tank over selected neutral yeasts;	Fermentation and ageing in 600-litre barrels on fine lees. The barrels come from the Atelier Centre France cooperage, which uses steam hooping to ensure that the wood is fine-grained to avoid over-oaking ; Aged for a minimum of one year. The wines are then racked and blended after which they are left to rest some more. ☒	
Sancerre Rouge <i>Biorga</i>	"Beaux regards" in the village of Verdigny ; Caillottes Soil overlying calcareous clay subsoil; Loose, Stony terroir full of fossils; Planted at 7500 vines/ha aged 60years old on average	Lutte Raisonnée. Guyot poussard pruning. De-budding. Hoeing and ploughing.	Grapes transferred to concrete tanks using an elevating conveyor belt; Dry ice used to protect the grapes as soon as they are transferred to the tanks to prevent the juices from oxidizing and to control the temperature. - Cold maceration lasts approximately 7 days depending on the vintage - Fermentation occurs naturally under the action of indigenous yeasts over a period of approximately two weeks - Frequency of pump-over and punch-down depends on the vintage as well as on daily tasting of the juices ☒The wine is de-vatted when all of the sugars have been transformed into alcohol	The previously settled free-run juice is transferred to 228-litre barrels (1/3 2-year-old barrels, 1/3 1-year-old barrels, 1/3 new barrels) from various coopers. Aged for min 1year determined by the completion of malolactic fermentation, which occurs naturally in the barrels. The wine is racked and fined if needed. The various wines are then blended and allowed to rest some more.	