



LOCATION:
France > Loire > Sancerre
> Verdigny & Ménétréol

VARIETY:
Pinot Noir

WINEMAKER:
Julien Thomas



ABV: 13.5%
SUGAR RATE: 1 g/l
TOTAL SO₂: 50 ppm
TOTAL ACIDITY: 4.18 g/l

Domaine Thomas “Terres Blanches” Sancerre Rouge

EXPERIENCE

NAME: Terres Blanches, translates as white lands and refers to the Kimmeridgian limestone soils on which it grows.

CHARACTER: Nervy fruits of raspberry and black cherry complemented by violet flowers, hints of oak, black pepper, and crushed rock. The energetic finish alludes to great aging potential.

ENJOY WITH: Game birds, veal, and a tender cut of lamb are great options for this wine. We like it with turkey and stuffing.

BEST RESULTS: Serve – 58-62° F, Decant for up to one hour before serving. Great in a Burgundy glass.

EXPRESSION

FERMENTATION & EXTRACTION: Maceration in tank for 15 or 20 days, native yeast fermentation, punching down of the cap twice a day, malolactic fermentation comes later in barrel.

ELEVAGE: Aged 12 months in oak barrels, small percentage new (10%).

FINING AND FILTERING: Wine is bottled without fining or filtration, vegan.

SULFUR: Small amounts of sulfur are used at pressing to protect against oxidation, at the beginning of aging, and bottling.

SOURCE

FARMING: All organic farming without any chemicals (since 2012). Production is conducted in observance of the biodynamic calendar, green harvesting of 10 to 30% of fruit depending on vintage.

LAND: Only 1.25 hectares of clay and Kimmeridgian limestone from two different parcels, one in Ménétréol, closer to the river, and one in Verdigny.

VINE: Two plots, one around 25 years old and the other almost 40 years, pruned in Guyot Poussard to minimize cutting, promoting healthy sap flow.

HARVEST AND PRODUCTION: 800 cases, harvested by hand.

