



LOCATION:  
France > Loire > Sancerre  
> Verdigny

VARIETY:  
Sauvignon Blanc

WINEMAKER:  
Julien Thomas



ABV: 13.5%

SUGAR RATE: 0.2 g/l

TOTAL SO<sub>2</sub>: 54 ppm

TOTAL ACIDITY: 3.59 g/l

# “Le Pierrier” Sancerre

## EXPERIENCE

---

NAME: The name “Le Pierrier” refers to the rocky slopes from where this wine is sourced, qualifying the calcareous rocky soils.

CHARACTER: Lush and bright with ripe fruits of citrus, grapefruit, crisp green apple, and wildflowers. Classic minerality with crushed rock and a refined herbal character of balanced pyrazines (pyrazines express green, grassy notes).

ENJOY WITH: Perfect with white fish and fresh summer vegetables, this is also a classic pairing with creamy goat cheese.

BEST RESULTS: Serve at 45-50° F, allow 5-10 minutes to open up in the glass.

## EXPRESSION

---

FERMENTATION & EXTRACTION: Light pressing with pneumatic press, cold settling without enzymes, each parcel is fermented separately with native yeast and aged separately before the final blend is made at bottling.

ELEVAGE: Aged 6 to 8 months on the lees in steel tanks by parcel. In the 2022 vintage, 10% was aged in 750-liter amphora for 3 months and then blend back into the tanks. \*Additional amphora is being added to future vintages\*

FINING AND FILTERING: Wine clarification is with clay before bottling, vegan.

SULFUR: Small amounts of sulfur are used at pressing to protect against oxidation, to block Malo, and at bottling when necessary.

## SOURCE

---

FARMING: Certified organic farming in 2020, without any chemicals since 2012. Demeter biodynamic certification expected in December of 2023. With biodynamic treatments, cover crops, and green harvesting of 10-30% of the fruit depending on vintage.

LAND: 10.9 hectares with calcareous soils around and near Verdigny largely from two parcels, “La Perrière” and “Les Renardières.”

VINE: Average age of the vineyards is 25+ years, pruned in Guyot Poussard to minimize cutting and promoting healthy sap flow.

HARVEST AND PRODUCTION: 8,000 cases produced, only estate fruit, harvested with the help of machinery.

