



DOMAINE VACHERON

Sancerre Blanc

The Vacherons without question are Sancerre's leading winemaking clan. From the family's pioneering work in identifying and exploring the region's top terroirs to their leading position in biodynamic viticulture, there are few if any artisans today in Sancerre as exacting or as respected. The estate's peerless older vines, planted and cultivated by generations of family members, are cared for fastidiously. Yet it is their single-vineyard wines—terroir-based selections recalling the painstaking work of Burgundian monks in the Côte d'Or—that have shown the world the heights and complexity that Sancerre can reach.



WINERY: Domaine Vacheron

WINEMAKERS: Jean-Laurent and Jean-Dominique Vacheron (cousins)

ESTABLISHED: 1900

REGION: FRANCE • Loire Valley • Sancerre

APPELLATION: Sancerre AOC

BLEND: 100% Sauvignon Blanc

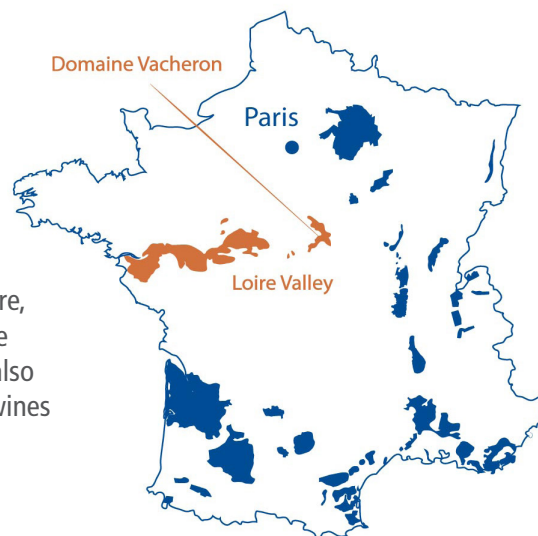
VINEYARDS: Sourced from hillside vineyards around the town of Sancerre, with a mix of chalk and flint (silex) soils. About 20% of the blend is wine from a selection of single-vineyard plots, which gives more complexity (also some wood influence, as the domaine's single-vineyard Sancerre Blanc wines are aged in larger wooden casks).

AGE OF VINES: 30 to 50 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in a combination of cement and stainless steel tank; aged in tank. Unfiltered.

TASTING IMPRESSIONS: Aromas of grapefruit zest and gunflint. Flavors of lemons and limes, sea salt, crisp pears.

PAIRING SUGGESTIONS: Salads with Loire Valley regional goat cheese; oysters or other fresh shellfish



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