

DOMAINE VACHERON

Sancerre Blanc 'Chambrates'

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 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

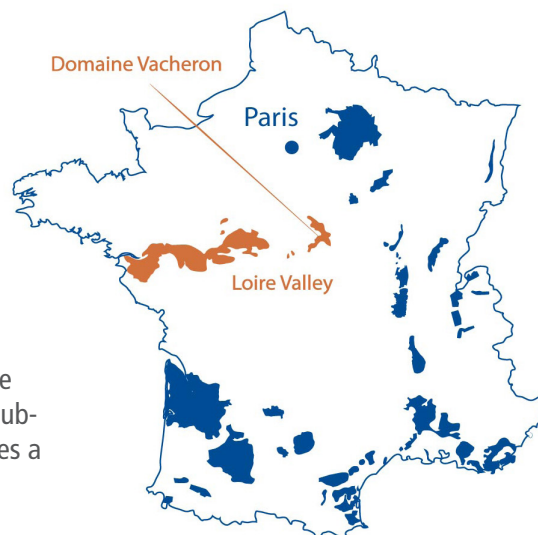
VINEYARDS: A south-facing vineyard, on a plateau. The top-soil of 'Chambrates' is poor, a combination of clay and white stones, pieces of decomposed, shattered limestone (from the Jurassic geological era). Vine roots are trained to reach down to the chalky limestone "mother rock" sub-soils, a source of minerals and nutrients that the winemakers believe gives a "particular edge" to the wine's aromas and flavors.

AGE OF VINES: 15-25 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in large, upright wooden fermentation tanks (from 25-36HL). Racked, then aged for one year in same wooden tank. Unfiltered.

TASTING IMPRESSIONS: Aromas of lemon curd, white flowers, fresh ginger. Broad yet refined, good texture; more citrus, spices. Very long.

PAIRING SUGGESTIONS: Fresh oysters or other shellfish; white meat



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