

DOMAINE VACHERON

Sancerre Blanc 'Guigne Chevres'

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, like 'Les Romains'—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

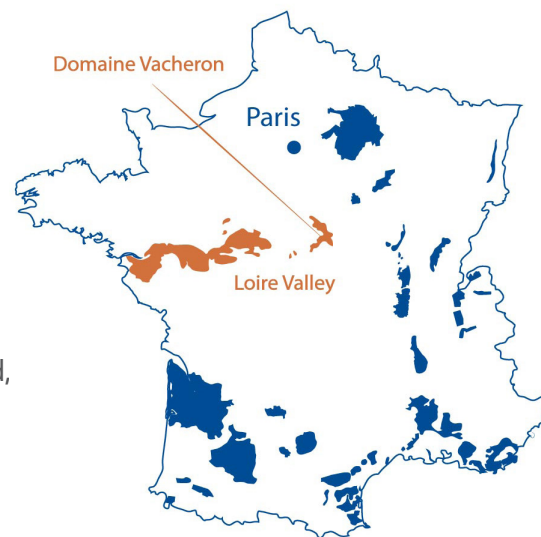
VINEYARDS: A selection of fruit from vines in the 'Guigne-Chevres' vineyard, located not far from 'Les Romains.' A northeast-facing vineyard; very windy, which causes vines to grow close to the ground. Soils combine flint (silex) with red clay and limestone.

AGE OF VINES: 30+ years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts and aged in upright Stockinger (Austrian) oak tanks. Bottled unfinned and unfiltered.

TASTING IMPRESSIONS: Aromas of ripe peach, yellow plum, grapefruit zest. Silky, with impressive weight; flavors of minerals, earth and citrus fruits.

PAIRING SUGGESTIONS: Rich seafood; white meats; cream sauces



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1601 Martin Luther King Jr. Blvd. Berkeley, CA 94709 northberkeleyimports.com