Domaine du Pré Semelé

Sancerre Blanc *Les Chasseignes* 2022

VINEYARDS

Les Chasseignes is a small, 2.47 acre (1 ha) parcel on Maimbré's south/southeast slopes. Vines are 50 years old, and planted in soils comprised of little stones (*Caillottes*), with Portlandian limestone subsoil. Vineyard management is organically oriented and environmentally responsible. No chemical herbicide or anti-rot products are used. Grass cover crops are planted to improve soil health, control weeds, prevent erosion, and manage vine vigor. Soils are plowed. The yield is 50 hl/ha.

WINEMAKING

Grapes hand harvested into crates, then undergo a long, (3.5 hr) gentle pressing before a cold stabilization for 48 hours at 46°F (8°C). Fermented using only indigenous yeast in 20 hl oak casks, then aged for 12 months on fine lees. A small amount (4 g/hl) of mineral-based sulfur that is made by the winery is used during aging. The wine is blended and racked to stainless steel tanks to age for an additional 6 months. Bottled unfined and unfiltered.

WINEMAKER NOTES

Very expressive fruit in its youth, which evolves over time into a more mineral profile, due to the calcareous terroir. The palate is generous, complex and boasts remarkable length, thanks to resolute balance, despite the above-average ripeness of the harvested fruit.

- **Region** Loire Valley
- **Appellation** Sancerre
- **Winemaker** Clement Raimbault
- **Grapes** 100% Sauvignon Blanc
- **Vine Age** 50 years
- **Soil** Calcareous clay, with a limestone subsoil
- **Fermentation** Natural
- **Aging** 12 months in oak, 6 months in stainless steel tanks
- **Alcohol** 13%
- **Total Acidity** 3.97 g/l
- **Residual Sugar** 0.8 g/l
- **Total S02** 48 mg/l