



DOMAINE THOMAS
SANCERRE

“LE PIERRIER”

AOC White Sancerre

100% Sauvignon Blanc



Average Age of the Vineyard: 25 years

Soils: The plantation density **7000 stocks per hectare**, cultivated on **calcareous soil** (Kimméridgian superior: marl with exogyra virgula)

EVERY SOIL; ITS AROMAS

Wine-Growing: Cut Guyot Poussard single pruning to 2 members.
Dedoublage complete to reduce clusters quantity.
Biodynamics preparation (**500 et 501**).
Soil work according to the lunar cycle (**Typicity**).
Natural and respectful treatments (Copper, Sulfur, Essential Oils, plants).
Trimming with **Valerian** (relaxing and healing plant).
Natural grass, mastered and volunteer favorable at the microbial life of the ground and the insects

Harvest: By hands and Mechanical

Yielding: **40 à 50 HL / Ha**

Wine-Making: Light pressing with pneumatic press.
Cold settling, **without enzymes**.
Alcoholic fermentation occurs thanks to **THE NATURAL YEASTS**, present on grapes skin (pruine), in inox tank in low temperature (18° - 20° C)

Maturing: The Wine maturation is made on lees with batonnage, during 6 to 8 months without any **excessive sulphites**
The clarification is made has base of **Clay**.
The Wine will be slightly filtered just before the bottling

Tasting / Suggestions: Vintage « Le Pierrier » will be appreciate for aperitive, with fish dishes, seafood, and of course also with the famous local goat cheese “Le Crottin de Chavignol”.
To be served chilled at: 8° to 10° C

Keeping: The White Sancerre is enjoyable rather young but it can be kept 3 to 5 years.