

Sancerre AOP

Sophie Bertin

2025: our own "Big Five" The African safari has its Big Five — buffalo, elephant, leopard, lion, rhinoceros. We now have ours too, with the 2025 vintage, worthy of the greatest "5" vintages, showcasing beautiful balance. Despite modest yields caused by spring "coulure" and summer drought, every step of the harvest took place under optimal conditions.

The result: generous and harmonious white wines. August's heat, softened by late rains, helped preserve an ideal pH, offering freshness, tension, and vibrant energy.

The reds expected to reach the summit. With a pronounced bouquet, well-managed tannic power, and remarkable aromatic clarity, these reds naturally stand alongside the finest vintages ending in "5."



Grape variety: sauvignon blanc



Terroir: Our sauvignon blanc is settled on the south east of the Sancerre appellation and is grown on flinty and chalky-clayey soils. Our plots spread over 3 areas : Thauvenay, Ménétréol sous Sancerre and Vinon.

Many years ago, we chose to take the ambitious high road of ecological transition involving a reduction in the use of chemical products, the recovery of biodiversity, the preservation of the soil's potential and the management of resources, particularly water. In 2023, our wine-estates have obtained **AB** certification.



Vinification & maturation: We chose to harvest the grapes at night in order to help the concentration of the aromas, the flavors and to control the oxidation of the fruits.

In order to optimize the quality of the crop, we keep our vines under constant observation : we limit our yields, start the harvest according to the maturity of each plot, hand-sort the grapes...

Grapes are slowly pressed to release of their aromas. Then, the juice undergoes alcoholic fermentation at a controlled temperature between 16°C to 21°C during 4 weeks. The wine is maturing on its fine lees in stainless steel tanks with nitrogen protection (to reduce sulphites) until the bottling is done at springtime.

Ageing The long ageing on fine lees gives the wine a greater finesse and more intense aromas.



Tasting: Delicacy and enticing bouquet...

Our Sancerre appears pale golden in colour with upfront citrus and tropical fruits aromas combined with minerality and hints on the nose. The palate is full, fresh and delicate with passionfruit and zesty lemon, somewhat chalky with a lively acidity, the finish is long with hints of stony minerality.

Service: 10°C to 12°C

Food pairing: It can be sipped as an aperitif. Perfectly suited for seafood and fish dishes. Mixed salads are also a perfect match, particularly if the salad includes citrus fruits or goat cheese or chicken.

Ageing potential: 3 to 5 years depending on the vintage.



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2024: A light and precious harvest forged by a challenging climate

2024, leap year and year in 13 new moons... a sign of capricious climate ? Our vineyard was not spared from the relentless rains which develop the mildew disease. If we have to compare this vintage to another, nobody remembers so much mildew pressure. Anyhow, the sunshine in August and the temperature differences between the morning and afternoon were favourable to the slow ripening of the grapes. Even if 2024 spring was one of the earliest vintage since sixty years, at the end we started harvesting on a classic time : September 27th. Our incredible tenacity, resourcefulness have been rewarded not by abundance but by quality.

The profile of this vintage is as follows: a good balance of sugar and acidity and it promises elegant and fresh aromatic white wines, typical for our Loire region.



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2023: an amazing harvest!

The 2023 summer ranks in the Top 4 hottest summers since 1900. Behind 2003 and 2022, it narrowly equals the summer of 2018. We were lucky enough to have small providential rains at strategic moments (during flower, veraison and just before the ripening). These rainfalls, although low, made it possible to supply the vines with sufficient water. We don't like to say that a harvest was outstanding but the 2023 harvest is unique compared to other harvests. It was "out of the ordinary" as the conditions were optimal: good yields, good health... As the health of the grapes left nothing to worry about and as the ripening was quite heterogeneous between plots... we chose to wait for THE ultimate moment, THE perfect moment where acidity, sweetness, maturity, taste of grapes and absence of vegetal notes.



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