

# Sancerre Blanc, Damoclès

## Thibault Denizot



**LOCALITY:** FRANCE – Loire – Sancerre

**APPELLATION:** Sancerre

**GRAPE VARIETY:** Sauvignon Blanc

**WINEMAKER:** Thibault Denizot

**VINEYARD:** *Côte de l'épée*, very steep limestone slope in the commune of Amigny. Sunny terroir facing south and southeast. *Caillotes* soil (limestone from the Sancerrois region) and Oxfordian limestone bedrock. Density of 7500 vines/ha.

**VITICULTURE:** Organic and biodynamic certification pending. Guyot-Poussard pruning. Disbudding.

**WINEMAKING:** Long and gentle pneumatic pressing. No sulfites added before fermentation. Static and natural settling for 36 to 48 hours. Preparation of a *piéd de cuve* using indigenous yeasts. Then fermented in demi-muids (600L) and cigars (350L). The barrels come from the *Atelier Centre France* cooperage, which using steam hooping to ensure that the wood is fine-grained to avoid over-oaking.

**AGING:** Aged 12 months on lees in *demi-muids* (600L) and cigars (350L). Then blended and aged for 6 additional months.

**BOTTLING:** Neither fined nor filtered. Nitrogen and gravity flow are used for bottling.

