

Sancerre Blanc, Les Bouffants

Thibault Denizot



LOCALITY: FRANCE – Loire – Sancerre

APPELLATION: Sancerre

GRAPE VARIETY: Sauvignon Blanc

WINEMAKER: Thibault Denizot

VINEYARD: Plots located in Chavignol; *Haut de Bouffants* (75%) planted over limestone, and *caillotes* (calcareous stones typical from Sancerre region). And *Pente de Bouffants* (25%), a very steep limestone slope with soil of limestone and *griottes* (finer, softer calcareous stones). Density of 7500 vines/ha.

VITICULTURE: Organic and biodynamic certifications pending. Guyot-Poussard pruning.

WINEMAKING: Long and gentle pneumatic pressing. No sulfites added before fermentation. Static and neutral settling for 36 to 48 hours. Preparation of a *pied de cuve* using indigenous yeasts to start fermentation. Then fermented in 600L casks and 350L elongated barrels.

AGING: Aged for 12 months on fine lees in 600L casks and 350L elongated barrels.

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

