

Sancerre Blanc, Osmoze

Thibault Denizot



LOCALITY: FRANCE – Loire – Sancerre

APELLATION: Sancerre

GRAPE VARIETY: Sauvignon Blanc

WINEMAKER: Thibault Denizot

VINEYARD: Blend of parcels from the villages of Amigny, Chavignol, Sancerre and Verdigny. Planted over *caillotes* soil (limestone from the Sancerrois region) and white earth composed of Kimmeridgian marls. 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 stainless-steel tank.

AGING: Aged for 12 months on fine lees in concrete tanks and oak truncated conical tanks.

BOTTLING: Fined and filtered, only if necessary. Nitrogen and gravity flow are used for bottling.

