

Sancerre Blanc, Echoes

Vincent PINARD

LOCALITY: FRANCE – Loire – Sancerre

APPELLATION: Sancerre

GRAPE VARIETY: Sauvignon Blanc

WINEMAKER: Florent and Clément Pinard

VINEYARD: Mainly planted in the 1990s, the parcel is located in the lieu-dit Terroirs d'Amigny. The vines grow on Kimmeridgian and Oxfordian geological formations at an elevation of 240 to 275 meters. The topsoil consists of caillottes — small, white limestone stones typical of Sancerre — over a pure limestone subsoil. Planting density is 7,000 vines per hectare.

VITICULTURE: Organic (certification in progress). Guyot-Poussard pruning. No herbicides are used; instead, weed control and soil work are carried out through hoeing, plowing, and manual cultivation.

WINEMAKING: Hand-picked grapes are harvested into ventilated crates, followed by a gentle, extended pneumatic pressing. Fermentation is carried out with indigenous yeasts selected by the domaine from their own vineyards. The estate also produces its own sulfur from volcanic sources, which is not used during pressing or in the must, but only in very small quantities in the finished wine.

AGING: Aged for 7 months in large barrels.

BOTTLING: Neither fined nor filtered.

Echoes

SANCERRE

Pinard
Brothers

