

## Sancerre 'Le Pierrier', Domaine Thomas

Loire Valley, France



<b>Product code</b>	DT01ZZWC
<b>Grapes</b>	Sauvignon Blanc
<b>Country</b>	FRANCE
<b>ABV%</b>	13.5
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine Thomas et Fils
<b>Vintage</b>	2023



Organic



Vegetarian



DOMAINE THOMAS  
SANCERRE

### Producer

A real family affair: father, mother, son and daughter-in-law are all actively involved. Son, Julien, is gradually taking over from his father in the vineyards and cellar whilst Justine, his wife, is now managing most of the sales. The family have owned land in Sancerre since the 17th century and today the domaine is spread over 16 hectares around the commune of Verdigny, a little to the north west of the town of Sancerre. The soil is complex here with differing elements of limestone, flint and clay. Farming is done according to biodynamic principles and only indigenous yeasts are employed in the cellar. Ageing for the two whites and the rosé is done in tank.

### Tasting Notes

This cuvée made from the Sauvignon grape variety is grown on limestone soils. With a frank and lively attack, a floral and fruity nose evoking notes of citrus fruits (grapefruit and green apple).

### Viticulture

The domaine is spread over 16 hectares around the commune of Verdigny, a little to the north west of the town of Sancerre. The soil for Le Pierrier is made up of Kimerigidian (grey clay/limestone, rich in fossils) and the vines are planted at a density of 7,000 vines per hectare. Farming is done according to biodynamic principles with soil work being carried out according to the lunar cycle. Shoot thinning is also performed in order to create a well aerated canopy and to reduce the yield. Harvesting is done by hand and by machine.