

Central Loire Valley 2021 vintage : After a series of solar vintages, 2021 reconnected with a cooler weather. Under these conditions, maturation lagged. Sugar accumulated slowly, and the grapes' acids did not decline. The temperature range was however favourable to aromatic and phenolic maturation. While the rainfall that occurred during maturation helped the berries grow, the high moisture levels were conducive to the development of botrytis bunch rot. As a result, the health of the grapes was an important factor to consider when deciding on harvest dates.

DOMAINE MICHEL VATTAN

SANCERRE M-K 2021

GRAPES: 100% Sauvignon blanc

ABV: 12%

SOIL: Kimmeridgian marls (M-K) known as « Terres Blanches » made up of clay and limestone

AGE OF VINES : 59 years (facing north west)

HARVESTING METHOD: Grapes manually harvested

HARVEST DATE : 8 October 2021 at full maturity

FARMING: Grass has been grown between the rows for the last 19 years

WINEMAKING PROCESS:

- After the grapes were sorted out, the grape must was fined and the second press juice was reincorporated during settling
- Tight tacking (débourage) under 100NTU
- Neutral yeast (IOC 18-2007) to preserve the natural aromas and flavours of the musts.
- Fermentation maintained at 16°C to preserve finesse, aromatic expression and minerality of the terroir
- Aged on fine on lees with a soft stirring. The wine left on fine lees can develop more roundness. The autolysis of the yeasts poses no risk and lends richness



WORDS OF THE WINEMAKER: *We strive to make an expressive wine over the long term. Wines made with grapes grown on the “terres blanches” terroirs require more time to express themselves but prove to be very elegant after one year. They may be cellared for 4 to 5 years.*

TASTING NOTES translated from the sensory analysis of Marie Thibault, oenologist in Sancerre : « Pale yellow robe with silver tints. The first nose is very intense. It opens up on citrus peel: pink grapefruit and lime. Then the nose develops aromas of white fruits (pear, and white peach), pineapple, mango, white flowers. Finally, mineral notes delicately smoked bring a nice complexity to the wine. The same citrus aromas (particularly lemon) continue on the palate with a fresh and crisp attack. The acid structure is complemented by a nice mouthfeel bringing harmony to the wine. The finish is mouthwatering with a pleasant bitterness. »