

Central Loire Valley 2019 vintage : The year 2019 marks a second great vintage in a row in Sancerre. It will have been marked by heat and drought. The summer, of course, with its episodes of heatwave, but also the winter, drier than the previous year, with a 30% rainfall deficit compared to 2018. The lack of water could have been dramatic for the young plants, but the rains at the beginning of September enabled them to catch up, resulting in an excellent vintage.

DOMAINE MICHEL VATTAN

SANCERRE L-O 2019



GRAPES: 100% Sauvignon blanc

ABV: 12%

SOIL: A blend of two plots planted on Kimmeridgian marls

AGE OF VINES : 60- and 80-year-old vines

HARVESTING METHOD: Grapes manually harvested

HARVEST DATE : 5 October 2019 at the right maturity

WINEMAKING PROCESS:

- Neutral yeast (IOC 18-2007) to preserve the natural aromas and flavours of the musts.
- Temperatures maintained between 16-18 °C at the end of fermentation in order to make the yeasts toil and bring fat
- Fermentation time of 6 weeks, thanks to the natural sugar content of the grapes and the complexity of the end of fermentation
- Aged 21 months on lees, with monthly stirrings during the maturing then maintained on fine lees to bring richness, complexity and finesse to the wine.

WORDS OF THE WINEMAKER: *On this cuvée, the objective is to obtain a white Sancerre with a longer ageing potential than on the classic cuvées. The ageing on fine lees associated with old vines planted on a very beautiful terroir gives us a dense, mineral and well-balanced wine.*

TASTING NOTES translated from the sensory analysis of Lucie Anguenot, oenologist in Sancerre : « Pale gold robe with green tints. The first nose is on ripe exotic fruits (roasted pineapple, passion fruit and candied orange). After swirling, the nose develops subtle floral notes. Spices bring freshness to this sunny nose. On the palate, the attack is fresh (flowers and lemon). The mid-palate has nice fatness and volume. Yellow fruits and candied citrus aromas give fullness to the wine. The finish has a pleasant bitterness with lingering grapefruit notes giving a pleasant freshness to the wine. »