

SAS Léa et Rémi Joulin

Vins de Sancerre

Fusion 2019

Fusion symbolises sister and brother collaboration sharing the same passion. Rémi and Léa's parents, owners of Domaine Michel Vattan passed their love for vine and wine on their children.

Grapes come from Domaine Michel Vattan's neighbour. The wine was vinified and aged in the cellar of Domaine Vattan. To make this cuvée Fusion, Léa and Rémi Joulin pooled the experience they gathered during their training, internship and travels.



Cuvée Fusion 2019 is a blend of grapes growing on 2 different soils :

- Limestone slope facing south called Caillottes. There are the hard limestone of the Portlandian more or less coarse fragment and Oxfordian limestone forming white rocks cracked by frost.
- Clay soil from kimmeridgian marls facing north. These formations are found at the top of the hills. They are rich in shellfish fossils.

The grapes are blended to better express the distinctive aromatic characteristics of Sancerre : limestone brings aromatic freshness while clay soil provides the backbone of the wine due to its complexity and power.

Tasting notes (translated from the sensory analysis made by Lucie Anguenot, an oenologist based in Sancerre)

Pale yellow color with golden highlights

Very intense first nose on candied citrus and ripened exotic fruits. After swirling, the wine reveals subtle notes of oregano and thyme. Lastly, hints of vanilla brings more complexity to this concentrated nose.

In mouth, the attack is fresh with notes of citrus. Generous mid-palate with a touch of fatness. The flowery notes of honeysuckle bring freshness to the wine. Savoury bitter notes with citrus peels on the finish.