

DOMAINE GILLES LESIMPLE - CHAVIGNOL SANCERRE 2020

Gilles Lesimple is the fourth generation of a family of winegrowers. Based in the well-known village of Chavignol (a commune in Sancerre), he has been a winegrower since 1997. After having trained in a stellar American winery, he took over the family estate, where he farms 10 hectares, of which 85% are Sauvignon Blanc.

After several years working with local wine merchants, he recently decided to start bottling his own wine.

Gilles Lesimple farms his vines with minimum intervention, to ensure maximum respect for the environment. He works the soil to develop the biodiversity. He gets the HVE3 certification.

His vineyard sits on the main 3 types of soil in Sancerre:

- 40% on Caillottes (Limestone)
- 40% on The Marnes from the Kimeridgian. *The 'White Earth' is to be found more on the western side of Sancerre)*
- 20% on Flint – Silex. *Is formations run along the Loire, and culminate in the tops of the hills on the Eastern side of the appellation).*

The year 2020 marks a third great vintage in a row in Sancerre. On the top, in 2020, the yield has been pretty good thanks to a good level of rain mid-august (30 millimeters) – 2 weeks before the start of the harvest. The winter has been really rainy which was good to allow the water table to be recharged. April has been cold which allowed the vines to unwind later. The following months until mid-august has been warm and super dry.

Wine making Process

- Mechanical and hand harvested depending on the location and the nature of each plot.
- Pneumatique press + minimum of 48 hours sedimentation of the must to remove the solid parts.
- Thermoregulated vats, neutral yeast to keep the original nature and the typicity of each plot that makes this cuvee.
- Each plot is separately fermented at around 18° C. The interest to keep them separate allows adapting the final blend to the vintage and ensuring a consistent quality year after year.
- After fermentation the wines is kept under CO₂ to avoid oxidation during the ageing period.
- Final blend and Kieselguhr slight filtration (Pink Hearth)
- The wine is treated against tartaric precipitation. SO₂ at the bottling.

Tasting Notes

2020 brings back a more “regular” Sancerre taste profile for Gilles Lesimple. The summer was warmer and dryer than usual but he manages to preserve the acidity which makes it fresh and clean. He also harvested early in order to keep the freshness and delicacy that made Sancerre so famous.

Its color: Brilliant and pale yellow.

Its nose: The most typical aromas are nuances of citrus fruits (grapefruit, lemon), exotic fruits (mango and litchi), floral notes (white flowers and shrub broom), greener notes (blackcurrant leaf, asparagus), spices (liquorice), and mineral (smoky, flint).

In the mouth: The initial attack is lemony. It wakes up the taste buds, allowing the perception of spiciness on the tip of the tongue. The second impression shows the suppleness and volume of the wines from the ‘stony’ vineyards, blending nicely with the mineral vivacity of the wines from the flint soils. The white wines can generally be kept for between 3 to 4 years



Analysis: Residual Sugar : 0.93g/l / Total Acidity : 3.65g/l / Ph : 3.28 / Alc by Vol : 14.42%