

Domaine Michel Vattan SANCERRE Cuvée MK 2019

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.



GRAPE VARIETAL : 100% Sauvignon Blanc

MUNICIPALITY : Maimbray – Sury en Vau

SOIL TYPE : A blend made with grapes grown in Kimmeridgian marls (“terres blanches”) on vines that are 50 years old on average. Grass has been grown between the rows for the last 13 years, which can considerably improve the quality of our wines.

PRODUCTION AREA : 1.40 Hectars

PRODUCTION : 9600 bottles

ALTITUDE : 220 metres

EXPOSURE : North west

HARVEST : Manual

PRESSING / VINIFICATION PROCESS :

The grapes were sorted, the must was fined and the second press juice was reincorporated during settling.

Very thorough settling of the juice (lower than 100 NTUs).

Vinification using neutral yeasts (IOC 18-2007) to preserve the natural aromas and flavours of the musts.

Temperatures were maintained at 16°C in order to preserve the finesse, aromatic expression and minerality of the terroir.

Aged on fine lees and stirred twice depending on the quality potential of the harvest (because the juices are thoroughly settled, the wine benefits from remaining on clean lees because autolysis of the yeasts poses no risk and lends richness).

TASTING NOTES / PAIRINGS : Our aim with this cuvée was to obtain a wine that will be expressive over the long term due to the type of terroirs, the age of the vines and longer ageing. 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.