

Domaine Michel Vattan SANCERRE Cuvée OP 2020

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.

GRAPE VARIETAL : 100% Sauvignon Blanc

MUNICIPALITY : Maimbray – Sury en Vau

SOIL TYPE: The Blend is made with grapes grown in Oxfordian limestone soils and Portlandian soils (O-P). The vines are 36 years old on average. Grass has been grown between the rows for the last 18 years.

ALTITUDE: 180 metres

EXPOSURE: South east

HARVEST: Manual

HARVEST PERIOD: September 14th to 18th

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 18-200) to preserve the natural aromas of the grapes and the typicity of our terroir. **Temperatures** were maintained at 16 degrees Celsius in order to obtain the range of flavours and aromas characteristic of this type of terroir while preserving freshness and fruit.

Aged on the lees for a relatively short time and stirred just once to lend finesse to the wine and preserve the typicity of the terroir.

No malolactic Fermentation

TASTING NOTES / PAIRINGS: This is a strongly mineral wine with a great mouthfeel and crushed berry Flavor. Tasting this wine is like eating fresh grapes. It is fruity and dry, best enjoyed in its youth while fresh and aromatic.

