



# Sancerre white AOP

## « Les Montachins » Éric Louis

### 2020 is truly a vintage full of promise...

This 2020 harvest, the earliest in the history of Sancerre (harvest began 27th August), promises to be magnificent. A harvest of very high quality, balanced, fruity musts, with a beautiful freshness and a great aromatic expression. 2020 will be part of the trilogy 2018, 2019. This vintage will be in memories for so many reasons. The quality is there but the quantity is another thing. The wines display remarkable fullness and concentration.

### GRAPE VARIETY

100% sauvignon blanc

### THE STORY

« Les Montachins » is made from a little parcel of less than one hectare growing on flinty steep slopes with an excellent exposure to sunlight. That is why the name of « Les Montachins » was given to this mount alike steep plot (**Montachins**). The plot is located on the village of Ménétréol-sous-Sancerre and has also retained a beautiful vineyard hut. In the XIX<sup>th</sup>, we can imagine the hard work on this steep slope, hence the presence of a vineyard hut to rest.

### TERROIR & FARMING

Our sauvignon blanc is rooted in an only flint soil (silex).

Many years ago, we chose to take the ambitious high road of ecological transition involving a reduction in the use of chemical products, the recovery of biodiversity, the preservation of the soil's potential and the management of resources, particularly water. In 2019, our wine-estates has achieved **HVE3 certification**, a High Environmental Value farming certificate. We are now converting in **organic practices under Ecorcert**.

### WINEMAKING

We chose to harvest the grapes at night in order to help the concentration of the aromas, the flavors and to control the oxidation of the fruits.

The grapes are gently pressed to extract the very best flavours and aromas. The juice is clarified by a cold settling and with no added sulphites. Next, the juice is placed in thermoregulated stainless steel tanks for the alcoholic fermentation at a controlled temperature of between 15°C to 18°C during 3-4 weeks.

The wine is enriched and matured by spending 8 months on its fine lees with regular « bâtonnage » (lees stirring) in stainless steel tanks protected with nitrogen preserving the aromatic potential.

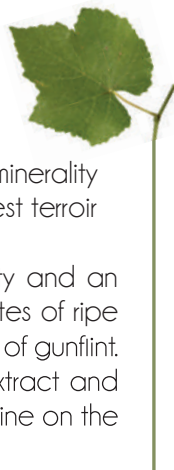
Finally, our Sancerre is raked and the bottling occurs in summer under nitrogen protection to reduce the addition of sulphites.

### TASTING NOTES

#### A gunflint Sancerre...

This single plot Sancerre unveils the purity and the minerality of sauvignon blanc rooted in the greatest and rarest terroir in Sancerre.

This kind of soils gives a wine with a great intensity and an excellent aging potential. It is racy and reveals notes of ripe grapefruit, zests, subtle notes of white fruits and hints of gunflint. The full-bodied palate offers straightness, a fine extract and a long lingering finish. A very discreet hint almost saline on the background. Truly outstanding !



### WINE & FOOD PAIRING

Serve between 10°C to 12°C

**Food & Wine pairing** : Its great aromatic richness, complexity and minerality call for noble crustaceans (prawn, lobster...) and unsurprisingly, the wine has a natural affinity with noble and fine-textured fish. It is perfect to bring out all the flavors of foie gras and its crisp mineral side also makes it a wonderful accompaniment to sushis.

**Aging potential** : 8 to 10 years depending on the vintage.



Courtesy of BVC