



LOCATION:
France > Loire > Sancerre
> Verdigny

VARIETY:
Sauvignon Blanc

WINEMAKER:
Julien Thomas



ABV: 14.5%
SUGAR RATE: 0.2 g/l
TOTAL SO₂: 54 ppm
TOTAL ACIDITY: 3.59 g/l

Domaine Thomas “Le Pierrier” Sancerre

EXPERIENCE

NAME: The name “Le Pierrier” refers to the rocky slopes from where this wine is sourced, qualifying the calcareous rocky soils.

CHARACTER: Lush and bright with ripe fruits of citrus, grapefruit, crisp green apple, and wildflowers. Classic minerality with crushed rock and a refined herbal character of balanced pyrazines (pyrazines release green, grassy notes).

ENJOY WITH: Perfect with white fish and fresh summer vegetables, this is also a classic pairing with creamy goat cheese.

BEST RESULTS: Serve at 45-50° F, allow 5-10 minutes to open up in the glass

EXPRESSION

FERMENTATION & EXTRACTION: Light pressing with pneumatic press, cold settling without enzymes, fermentation with native yeast.

ELEVAGE: Aged 6 to 8 months on the lees in tank before bottling.

FINING AND FILTERING: Wine clarification is made with clay before bottling, vegan.

SULFUR: Small amounts of sulfur are used at pressing to protect against oxidation, at the beginning of aging, and bottling.

SOURCE

FARMING: All organic farming without any chemicals (since 2012). Production is conducted in observance of the biodynamic calendar, green harvesting of 10 to 30% of fruit depending on vintage.

LAND: 10.9 hectares with calcareous soils around and near Verdigny largely from two parcels, “La Perrière” and “Les Renardières.”

VINE: Average age of the vineyard is 25 years, pruned in Guyot Poussard to minimize cutting, promoting healthy sap flow.

HARVEST AND PRODUCTION: 8,000 cases produced, only estate fruit, harvested with the help of machinery.

