



LOCATION:
France > Loire > Sancerre
> Verdigny

VARIETY:
Sauvignon Blanc

WINEMAKER:
Julien Thomas



ABV: 14.5%
SUGAR RATE: 0.27 g/l
TOTAL SO2: 62 ppm
TOTAL ACIDITY: 3.48 g/l

Domaine Thomas “Ultimus” Sancerre

EXPERIENCE

NAME: There’s a legend about this Cuvée created by Jean Thomas in 1997. The magic is that Ultimus is the last vineyard to be harvested from the oldest grapes, the Ultimate harvest.

CHARACTER: Rich and powerful with ripe pear, quince, citrus, and a minerality reminiscent of toasted almond. The round, rich character is kept perfectly in check by a nervy acidity throughout the finish.

ENJOY WITH: Great with light white meats like chicken breast or pork tenderloin, also most seafoods with richer presentations, or traditional with blanquette de veau. Classic pairing with goat cheese, aged and funky.

BEST RESULTS: Serve at 48-52° 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 12 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: 0.70 hectares of perfectly exposed, dense clay and limestone soils facing south in Verdigny at 800-850 ft. a.s.l.

VINE: Average age of the vineyard is more than 60 years, pruned in Guyot Poussard to minimize cutting, promoting healthy sap flow.

HARVEST AND PRODUCTION: 600 cases, harvested by hand.

