



LOCATION:
France > Loire > Sancerre
> Verdigny

VARIETY:
Sauvignon Blanc

WINEMAKER:
Julien Thomas



ABV: 13.70%
SUGAR RATE: 0.43 g/l
TOTAL SO₂: 63 ppm
TOTAL ACIDITY: 3.85 g/l

Domaine Thomas “Grand’Chaille” Sancerre

EXPERIENCE

NAME: Chaille is a word typical of the Sancerre area referring to flint. A specific aspect of this vineyards terroir.

CHARACTER: Loaded with zesty citrus fruits, pear, white flowers, white pepper, and an intense rocky minerality with a smoky flint character. This wine delivers pure terroir expression with a long and powerful finish.

ENJOY WITH: Perfect with most seafoods but particularly dense white fish or shellfish in a butter sauce, also fresh summer vegetables, and salads. Creamy goat cheese with an ash rind.

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 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: 2.25 hectares on Flinty soils (Silex) on the east side of Verdigny with western exposure at 600 to 700 ft. a.s.l. from the “Les Grouasses” vineyard.

VINE: Average age of the vineyard is 40 years, pruned in Guyot Poussard to minimize cutting, promoting healthy sap flow.

HARVEST AND PRODUCTION: 800 cases produced, only estate fruit, harvested with the help of machinery.

