Domaine du Pré Semelé Sancerre Les Chasseignes, AOP Sancerre (Organic) 2023

FSE0152023

Domaine du Pré Semelé

— Loire, France

Refined, single vineyard Sancerre.

Production

This single vineyard Sancerre is made from 30-50+ year old vines planted solely on an area of 'Caillottes', a unique terroir of rough limestone pebbles mixed with argilo-calcaire to a depth of 30cm, with pure limestone rock below. This imparts a purity of flavour, minerality and finesse. The vineyard includes 5 small parcels inherited from the winemakers' grandparents. No chemical weed killers, insecticides or fungicides are used. Pressing was long and gentle followed by settling of the juice for 24 hours in cool, temperature controlled tanks. The clear juice was racked and a neutral yeast was added to start the fermentation. Fermented in stainless steel and enamel at a low temperature (16 to 18°C), it then spends 12 months on its lees in 20hl foudres. The lees were stirred to add complexity and depth to the flavour. Finally the wine was stabilised and filtered in February-March and bottled in early summer.

Tasting note

The nose is redolent of ripe grapefruit, pear and white blossom. The palate is extremely refined and has an electrifying saline/mineral character that is beautifully taut and expertly balanced by the lovely weight of bright citrus and softly herbal fruit. Exemplary.

Food Match

Fresh salad with goats cheese, smoked salmon, or an asparagus risotto.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
AOP Sancerre

Winemaker:
Julien & Clément Raimbault

Grape Varieties:
Sauvignon Blanc 100%

Suitable for:
No