

LE ROI DES PIERRES Sancerre 2017



Winemaker	Adrien Gaudiat, Oenologist
Varietal Blend	100% Sauvignon Blanc
Location	Loire, France
Commune	Saint-Gemme
Appellation	Sancerre
Alcohol Content	13.80%
TA	3.95 g/l
pH	3.18
RS	0.66 g/l

Other
Vegan Friendly

VINEYARDS:

Le Roi des Pierres' grapes come from a prominent family in Chavignol near the Monts Damnés, the most iconic vineyard in Sancerre. There are three soil types found in Sancerre—terres blanches, which is clay, limestone and rich in shellfish fossils, caillottes, a pebbly limestone terroir, and finally silex. Each soil type plays a significant role in the character of a wine's flavor. Le Roi des Pierre's ("King of Stones") Sancerre is crafted from silex, the rarest of the three, representing only 15% of the soil. Silex is composed of flint over a clay and limestone base and has proven to produce distinctive wines with an extraordinary ability to age. Vines range in age from 20 to 40 years and are trellised in a simple Guyot system with up to 40% situated on steep slopes.

VINTAGE:

The 2017 vintage will be part of a series of early vintages with contrasting weather. Winter was characterized by cold, dry conditions with a significant rainfall deficit (-60% compared to normal). Spring was late and there was an unfortunate cold spell in April making it necessary to fight freezing temperatures (down to 23°F) more than a dozen nights. The end of May brought favorable weather and flowering occurred in early June under nice conditions. July saw heat waves with varied precipitation which mainly came from stormy showers that were sometimes accompanied by hail. Veraison began in early August. Sunny conditions and some rainfall in the end of August helped the berries grow larger and increase their sugar concentration. Cool nights preserved the fruit quality. Autumn arrived abruptly in September with cooler temperatures stabilizing healthy grapes as they waited for optimal maturity.

VINIFICATION AND MATURATION:

Harvest commenced on September 15, 2017. The handpicked Sauvignon Blanc grapes were transported to the gravity flow cellar and underwent a gentle pressing in a pneumatic press. The alcoholic fermentation was conducted in thermo regulated stainless steel tanks (59-64°F) followed by five months of maturation on fine lees.

TASTING NOTES:

This Sancerre is an enchanting pale gold yellow with green hints. Concentrated aromas of citrus, passion fruit and mango seduce the senses before unveiling a structured, mineral-driven palate with a graphite finish that evokes the flint terroir of St. Gemme. Hints of licorice linger on the beautifully balanced finish that leaves a slight saline impression.

