

DOMAINE SAINT NICOLAS

Vin de Thierry

THE ESTATE

For Thierry Michon, the gregarious force behind one of the Loire's best-kept secrets, Domaine Saint Nicolas, it's all about the soil. Working on schist and silex a stone's throw away from the Atlantic, Thierry is the prophet of biodynamics in this tiny viticultural area. His vineyards never see a non-organic product. He has slowly purchased buffer zones all around his property to prevent chemical products from other winemakers from seeping into his parcels. For him, biodynamics isn't a pragmatic consideration, it's a religion.

Domaine Saint Nicolas sits at the extreme southern end of the Loire delta, just south of Muscadet, but there is no Melon de Bourgogne planted here. Instead, Thierry works old vines of Chenin Blanc, Chardonnay, Grolleau Gris, Gamay, Pinot Noir, Negrette, and Cabernet Franc. If you think working 40 hectares biodynamically (certified by BIODYVIN & DEMETER) is easy, you're crazy. Working by horse and tractor, Thierry usually answers his cell phone from the vineyard, often as late as 10:00 at night. You will not find a more dedicated vigneron in France.



Harvest is, of course, by hand. The whites pass through a sorting table and are then gently pressed and allowed to ferment in large wooden vats or stainless steel tanks. The reds are sorted and then crushed by foot in foudre. The whites and rosés are released as early as March of the year after harvest while many of the reds are aged for up to 18 months in large oak vats, foudres, or demi-muids.

THE DETAILS

A new cuvée from Thierry is the Vin de Thierry which blends younger vine Chenin Blanc with Grolleau Gris, the pink-berried mutation of Grolleau. Despite the youth of these vines, and Grolleau's tendency towards abundance, Thierry's yields for this cuvée hover around 20hl/ha! Fermented and aged in stainless steel tanks, and bottled unfinned with only 16mg/L of total sulfites, Vin de Thierry is full of citrus and pear flavors with concentrated minerality in liquid form.

COUNTRY

France

APPELLATION

Vin de France

ELEVATION

25 meters

VARIETIES

Chenin Blanc, Grolleau Gris

SOIL

Clay, schist, quartz

VINE AGE

15 years old

FARMING

Certified biodynamic (DEMETER & BIODYVIN)

FERMENTATION

Hand harvested, pneumatic pressing, natural yeast fermentation in stainless steel tank

AGING

Aged 6 months in tank, bottled unfinned with total sulfites of 16mg/L.

FOR THE RECORD

Definitely a relaxed wine to drink with friends – in no time you will be looking for another bottle to open.... – JIM'S LOIRE

