

ORIGIN France

APPELLATION Sancerre

SOIL *Flint, limestone, marl*

AGE OF VINES 30-50

ELEVATION 300 meters

VARIETIES Pinot Noir

FARMING Certified biodynamic (DEMETER)

FERMENTATION Hand harvested, full cluster direct pressing, natural yeast fermentation in tank

AGING 4 months in tank



DOMAINE VACHERON

Sancerre Rosé

Domaine Vacheron is one of Sancerre's elite properties, producing both white, pink, and red Sancerre of amazing purity and definition. The domaine has been completely converted to biodynamic farming (certified by Biodyvin in 2005) with two young cousins, Jean-Laurent and Jean- Dominique Vacheron, at the helm. No synthetic material is used in the vineyard, harvests are carried out exclusively by hand, and the only fertilizer used is produced from the compost pile. Yields are kept extremely low. Having inherited some of the most coveted parcels in the appellation (and being smart about current land purchases), the cousins are trying a Burgundian approach to Sancerre winemaking, with parcels being vinified by terroir and blends varying from year to year. Pinot Noir is not an afterthought chez Vacheron, but a focus, and on soils just a couple of hours west of Burgundy, the cousins are making grand, expressive bottlings from the variety.

Vacheron is mainly a "silex" producer. Silex (flint) is found primarily in the eastern part of the appellation (and also across the river in Pouilly Fumé) and almost all of Vacheron's holdings are on this hard, minerally soil type. Flint produces vertical, long-aging Sancerre bottlings and the Vacheron boys' biggest aim is to let this shine.

Always one of the top rosés from Sancerre by anyones' reckoning, the secret to this wine is that it has never been an after thought. The pale salmon color is the result of a direct pressing of Pinot Noir from 30-50 year old vines planted on flint, clay and limestone soils.

ACCOLADES 92 – 2023 Sancerre Rosé – James Suckling 92 – 2016 Sancerre Rosé – Vinous Media 92 – 2015 Sancerre Rosé – Vinous Media