



DOMAINE VACHERON

Sancerre

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.

ORIGIN

France

APPELLATION

Sancerre

SOIL

Flint, limestone, marl

AGE OF VINES

30-50

ELEVATION

300 meters

VARIETIES

Sauvignon Blanc

FARMING

Certified biodynamic (DEMETER)

FERMENTATION

Hand harvested, natural yeast fermentation in tank

AGING

4 months in tanks

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, mineral soil type. Flint produces vertical, long-aging Sancerre bottlings and the Vacheron boys' biggest aim is to let this shine.

With cellars located in the charming, hilltop town of Sancerre, Jean-Laurent and Jean-Dominique Vacheron have vineyards in mainly the eastern part of Sancerre on hard, flinty soils as well as smaller holding on softer limestone and clay soils. Their "village" Sancerre bottling draws from both terroirs to create a subtle, mineral and completely satisfying wine. One of the few estates in Sancerre to harvest entirely by hand, this wine is fermented with indigenous yeasts and aged in tank for at least 4 months before bottling.

ACCOLADES

92 – 2020 Sancerre – Wine Enthusiast

90 – 2020 Sancerre – Vinous Media

93 – 2019 Sancerre – Wine Advocate



**JON-DAVID
HEADRICK
SELECTIONS**