



DOMAINE PAUL CHERRIER

Sancerre Madeleine

Stéphane Cherrier, the Sauvignon master at the helm of Domaine Paul Cherrier, is part of a new generation of young winemakers who are changing the face of Sancerre. Together with other visionary properties such as Domaine Vacheron and Domaine Claude Riffault, Stéphane spends much more time working his vineyards than his father's generation did— all in an effort to bring balance back to an appellation after decades of chemical products and synthetic treatments. The estate is located in the tiny, picturesque village of Verdigny, just northwest of the town of Sancerre. Stéphane's parcels are planted on rocky Kimmeridgian limestone, identical to soils that underpin the Grand Cru vineyards of Chablis, the hillsides of the Pays d'Aube, and the (predominantly western) portion of Sancerre. This terroir produces wines of incredible length, purity, and minerality. The amount of clay in the soils varies by parcel and elevation, providing Stéphane with Sauvignon Blanc that is both rich and linear in profile.

ORIGIN

France

APPELLATION

Sancerre

SOIL

Kimmeridgian limestone (Caillottes)

AGE OF VINES

30-50

ELEVATION

250-340 meters

VARIETIES

Sauvignon Blanc

FARMING

In conversion

FERMENTATION

Hand harvested, natural yeast fermentation in stainless steel tanks

AGING

Aged 10 months on the lees in French oak vats

Stéphane currently farms 13 hectares. Ten of those are planted to Sauvignon Blanc and three are planted to Pinot Noir. For the first few years of his career, he had been selling off most of his wine to be bottled under the name of more famous winemakers. Now he is steadily growing his own label, Domaine Paul Cherrier, selecting the best tanks and vats to be bottled at the estate. There is virtually no manipulation to the wines and Stéphane strongly prefers Sauvignon that is aged in tank and large barrels over that aged in barrique. Although he is used to heavy hitting on the rugby field (one of his real passions), his wines are delicate, defined, and very precise. We are proud to represent this young star-in-the-making.

Stéphane Cherrier's Madeleine comes from his oldest vines of Sauvignon Blanc, ranging in age from 30 to 50 years old, which are planted on caillottes, a soft and rocky limestone terroir typical in the vineyards of Verdigny. Aged in oak tank for 10 months on its fine lees, Madeleine combines the zesty aromatics and forthright fruit of Sauvignon grown on caillottes, with the depth and richness of old vine fruit aged on its lees.

ACCOLADES

92 - 2014 Sancerre Madeleine – Wine Advocate

