



# DOMAINE PAUL CHERRIER

## Sancerre Madeleine

Domaine Paul Cherrier is located in the tiny, picturesque village of Verdigny, just northwest of the town of Sancerre. Current proprietor and vigneron, Stéphane Cherrier farms a scattering of hilltop parcels planted on rocky Kimmeridgian limestone – that ancient ocean bed that underpins 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 richer, fruitier Sauvignon Blanc as well as fruit that is more linear and mineral.

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 Sancerre Madeleine comes from his oldest vines of Sauvignon Blanc, ranging in age from 30 to 50 years old, which are planted on *caillottes* soils, 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.

### ORIGIN

*France*

### APPELLATION

*Sancerre*

### SOIL

*Kimmeridgian limestone (Caillottes)*

### AGE OF VINES

*30-50*

### ELEVATION

*250-340 meters*

### VARIETIES

*Sauvignon Blanc*

### FARMING

*Conversion to organic (ECOCERT)*

### FERMENTATION

*Hand harvested, natural yeast fermentation in tank*

### AGING

*10 months in oak tank on its fine lees*

### ACCOLADES

92 – 2014 Sancerre Madeleine – Wine Advocate



JON-DAVID HEADRICK  
SELECTIONS