



# DOMAINE PAUL CHERRIER

## Sancerre

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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.

While looking for another producer in Sancerre a few years back one name was immediately mentioned both at Domaine Vacheron and Domaine Claude Riffault and that was Stéphane Cherrier. Stéphane still sells off most of his production to larger properties and reserves the best material for his entry level Sancerre. The fruit comes from vineyard in the village of Verdigny on soils with varying limestone content thereby combining both rich fruit and a linear minerality. This energetic Sancerre is fermented and aged entirely in tank.

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### ORIGIN

*France*

### APPELLATION

*Sancerre*

### SOIL

*Kimmeridgian limestone, clay limestone*

### AGE OF VINES

*15-50*

### ELEVATION

*250-340 meters*

### VARIETIES

*Sauvignon Blanc*

### FARMING

*Conversion to organic (ECOCERT)*

### FERMENTATION

*Hand harvested, natural yeast fermentation in tank*

### AGING

*6 months in tank*

### ACCOLADES

90 – 2015 Sancerre – Wine Advocate



JON-DAVID HEADRICK  
SELECTIONS