



# DOMAINE PAUL CHERRIER

## Sancerre

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, clay*

### AGE OF VINES

*15-50*

### ELEVATION

*250-340 meters*

### VARIETIES

*Sauvignon Blanc*

### FARMING

*In conversion*

### FERMENTATION

*Hand harvested, natural yeast fermentation in stainless steel tanks*

### AGING

*Aged 6 months in stainless steel tanks*

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 still sells off most of his production to larger properties and reserves only 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.

### ACCOLADES

90 - 2015 Sancerre – Wine Advocate



**JON-DAVID  
HEADRICK  
SELECTIONS**