



Stéphane Cherrier's vineyard and the village of Verdigny



DOMAINE

PAUL CHERRIER

Stéphane Cherrier, the Sauvignon master at the helm of Domaine Paul Cherrier, is part of a new generation of young Sancerre winemakers who are changing the face of this traditional appellation. Along with other young talent such as the winemakers at 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 whitewashed by decades of chemical products and synthetic treatments. In a sense, it's relearning how to do things the way they were once done. We first met Stéphane after hearing his name mentioned at Domaines Vacheron and Riffault – both praised his work in the vineyard as well as in the cellar.

Domaine Paul Cherrier is situated in the tiny, sleepy and picturesque village of Verdigny, just northwest of town of Sancerre. Stéphane's hilltop parcels are planted on pale, rocky Kimmeridgian limestone, that ancient ocean bed that underpins the best vineyards of Chablis, the hillsides of the Pays d'Aube, and the (predominantly western) portion of Sancerre – Silex, the famed terroir of neighboring Pouilly, being more common as one moves east. Stéphane's terroir produces wines of incredible length, purity, and minerality. The amount of clay in the soils varies by parcel, aspect 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 than 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.



FACTS at a GLANCE

Founded	2000
Proprietor	Famille Cherrier
Winemaker	Stéphane Cherrier
Size	13 ha
Elevation	250 – 340 meters above sea level
Soils	Kimmeridgian clay limestone
Vine Age	20 – 60
Varieties	Sauvignon Blanc, Pinot Noir
Farming	Conversion to organic
Harvest	Manual
Cellar	Natural yeast fermentation in stainless steel tanks, aging in tank for the Sauvignon Blanc and Sancerre Rosé, foudre and neutral French oak demi-muids for the Pinot Noir