



# DOMAINE PAUL CHERRIER

## Sancerre Rosé

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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.

Just outside his home village of Verdigny, Stéphane Cherrier farms 3 hectares of Pinot Noir planted on a gentle slope of dark clay soils flecked with Kimmeridgian limestone gravel. A serious style of pink wine, this rosé is mineral, persistent and firm with delicate red fruit flavors and the capacity to age for a few years in bottle.

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### ORIGIN

*France*

### APPELLATION

*Sancerre*

### SOIL

*Kimmeridgian limestone, clay limestone*

### AGE OF VINES

*25-40*

### ELEVATION

*300 meters*

### VARIETIES

*Pinot Noir*

### FARMING

*Conversion to organic (ECOCERT)*

### FERMENTATION

*Hand harvested, a combination of saignée and direct press wine, natural yeast fermentation in tank*

### AGING

*4 months in tank*

### ACCOLADES

91 – 2015 Sancerre Rosé – Wine Advocate



JON-DAVID HEADRICK  
SELECTIONS