



LE CLAUX DELORME

Valençay Blanc

The central Loire's wine landscape is dominated by the renowned appellations of Sancerre and Pouilly-Fumé, with Menetou-Salon often considered a satellite to its neighboring regions. The terroirs of Menetou-Salon, situated on slopes from Humbligny to Pigny, share similarities with Sancerre to the extent that many esteemed Domaines in Sancerre also cultivate vines in Menetou-Salon. Distinguishing between Sancerre and Menetou-Salon wines proves challenging, especially with Sancerre's Terres Blanches and Caillottes soils. Bertrand Minchin, a charismatic and passionate ambassador for Menetou-Salon, stands out as a key figure. Born in Berry, Bertrand revitalized his family's vineyards in Morogues, creating La Tour Saint Martin in 1994. The estate spans 17 hectares, with sustainable practices adopted since 1999, including organic compost, tiling, and green harvesting. Bertrand's meticulous winemaking involves separate vinification for Sauvignon Blanc and Pinot Noir, emphasizing hand-harvesting and gentle processing.

ORIGIN

France

APPELLATION

Valençay

SOIL

Chalky sand, flint, clay

AGE OF VINES

30

ELEVATION

90 meters

VARIETIES

Sauvignon Blanc

FARMING

Sustainable

FERMENTATION

Natural yeast fermentation in temperature-controlled stainless steel tank

AGING

4 month on the lees in stainless steel tanks

Valençay, a unique French appellation for both cheese and wine, holds a special status, officially recognized for both products in 2004. Situated on the southern Cher bank, Valençay shares viticultural traits with Touraine, allowing a diverse range of grapes for whites (Sauvignon Blanc, Chardonnay, Arbois) and reds (Gamay, Cabernet Franc, Cot, Pinot Noir). Le Claux Delorme, a 15-hectare estate in Selles-sur-Cher, was acquired by Bertrand Minchin in 2003. Unlike Menetou-Salon, the soils here comprise chalky sand and flint gravel. Bertrand's preference for single-varietal wines is evident in his Valençay Blanc, made from pure Sauvignon Blanc. The reds are a traditional blend, featuring Gamay, Cot, Cabernet Franc, and Pinot Noir. Le Claux Delorme follows sustainable farming practices, certified by the French Ministry of Agriculture, and employs tank or oak vat fermentations, aging in stainless steel tanks, foudres, and French oak barrels. Bertrand's Valençay Blanc and reds complement local dishes, showcasing the estate's commitment to quality and sustainability.

It was Sauvignon Blanc that lured Bertrand to Valençay as the soils here are chalky and sandy clays flecked with flint making for a varietal expression that is explosive and aromatic with green notes and plenty of citrus. The fact that this is the epicenter of French goat cheese production is only happy coincidence. While he is permitted to add Chardonnay, Bertrand feels that it only detracts from the quality of his Sauvignon Blanc.

**JON-DAVID
HEADRICK
SELECTIONS**