



LE ROCHER DES VIOLETTES

Le Grand Clos

Just what are the differences between Vouvray and Montlouis? The consensus is that the soils in Montlouis are sandier, which is generally the case. Still, if you were to compare the top sites on the Première Côte of Vouvray to the top sites in Montlouis, they are strikingly similar. Tasted blind, many of the best bottles of Vouvray and Montlouis cannot be distinguished based solely on the appellation of origin, only on their quality. So if the top growers in Montlouis are not on your radar, then you're missing some of the most precise, pure, and expressive renditions of Chenin made at comparatively bargain prices. Enter Xavier Weisskopf and Le Rocher des Violettes.

Xavier was born in Picardy in northern France. An early interest in wine led him to Chablis, which only confirmed his desire to become a winemaker, so he moved to Beaune for formal studies. After graduation, he took a position with Saint-Cosme in Gigondas to learn his trade with Louis Barruol. After 4 years there, an opportunity arose in 2005 that he could not pass up in the form of a 15th-century tuffeau cave outside St-Martin le Beau along with 7ha. of old vine Chenin and Côt. Today his estate is 17ha. in size. Many of his cuvées are from a single terroir, and the younger vines are all propagated using selection massale. Farming is certified organic by Ecocert, and everything is harvested by hand. Fermentations are spontaneous in stainless-steel tanks or mainly neutral French oak barrels. While admittedly, we share Xavier's love of pure and riveting Chenin Blanc in its many guises, which he has certainly mastered in Montlouis, we have to admit that his red wines from the Touraine are some of the most satisfying we've ever tasted as well.

Les Chailloux is a unique site in the village of Sury-en-Vaux. While silex soils (Flint) are common in the neighboring Pouilly-Fumé and the eastern edge of Sancerre, it is fairly scarce in the northwestern part of Sancerre. Stéphane Riffault farms about 1 hectare of vines in this lieu-dit, a more profoundly mineral, smoky and tightly-wound wine capable of aging gracefully for many years.

ORIGIN

France

APELLATION

Sancerre

SOIL

Kimmeridgian limestone (Flint)

AGE OF VINES

15–45

ELEVATION

300 meters

VARIETIES

Sauvignon Blanc

FARMING

*Certified organic and biodynamic
(ECOCERT & BIODYVIN)*

FERMENTATION

Hand harvested, natural yeast fermentation in neutral 600L French oak demi-muids

AGING

*10 months in 500L French oak barrels
(30% new) vegan*

ACCOLADES

91 – 2020 Sancerre Le Grand Clos – Wine Spectator

94 – 2019 Sancerre Le Grand Clos – Vinous Media

**JON-DAVID
HEADRICK
SELECTIONS**

