

Domaine Cherrier et Fils Sancerre

THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Sancerre

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Hand-harvested. Destemmed and pressed; fermented on indigenous yeasts in tank. Aged in tank on fine lees.

ALCOHOL BY VOLUME: 13.0%

THE STORY

The Cherrier family has been a proprietor in Sancerre for three generations. As an established and independent producer with generations of extensive knowledge about their region, the Cherrier family's know-how and familiarity with the unique terroirs and climats in Sancerre allow them to craft wines of great quality. With holdings of 25 acres of Sauvignon Blanc plantings and 2.5 acres of Pinot Noir, with which they produce a Sancerre and Sancerre Rosé, the Cherrier family are also among the best producers of the famous goat cheese, Crottins de Chavignol. Today, the domaine is run by father, Fernand, along with his son, Sylvain, and daughter-in-law, Monique.

THE ADJECTIVES

OVERALL: Light & Fruity

AROMAS / FLAVORS: pineapple, apricot, peach, gingerbread, flint

MOUTHFEEL: Round & Balanced

THE SELLING POINTS

SUSTAINABILITY: Vegan

PAIRINGS: Serve as an aperitif, oysters, grilled fish, arugula goat cheese salad

