

Sancerre “Les Montachins”

AOP

Éric Louis

2022 a vintage out of all our expectations - both rich and balanced!

The summer was marked by a succession of heat waves. The positive results for us : no disease in the vineyard. The rain fell at the right time (just before harvest), bringing volume and quality (even if we had a little pressure on the 2nd day of harvest with a violent hailstorm that swept over our area). After the historically low volumes in 2021, followed by a year in the vines under extreme conditions, we are pleasantly surprised to see the 2022 vintage combines quality and quantity. Fine balance, perfect sanitary condition, beautiful color extraction, nice level of acidity...



The story “Les Montachins” is made from a little parcel of less than one hectare growing on flinty steep slopes with an excellent sun exposure. That’s why the name of “Les Montachins” was given to this mount alike steep plot (**Montachins**). The plot is located on the village of Ménétréol-sous-Sancerre and has also retained a beautiful vineyard hut. In the XIXth, we can imagine the hard work on this steep slope, hence the presence of this hut to rest.



Grape variety 100% sauvignon blanc.



Terroir Our sauvignon blanc is rooted in an only **flint soil** (silex). We run the vineyard with a respectful way for many years. We decided a few years ago to follow the organic rules under Ecocert, and we will obtain the “Agriculture biologique” label from the 2023 vintage.

Winemaking We chose to harvest the grapes at night in order to help the concentration of the aromas, the flavors and to control the oxidation of the fruits. Immediately after they are harvested, the grapes are pressed with great care in order to extract all the aromatic power. The must undergoes a cold settling with no added sulphites. Then, the alcoholic fermentation occurs in thermoregulated stainless steel tanks at a controlled temperature between 15°C to 18°C during 3-4 weeks.



Ageing The wine is raked off its sediments and impurities and rest on its fine lees with regular “bâtonnage” (lees stirring) in stainless steel tanks under nitrogen protection during 8 months to enhance the intensity, the depth and the finesse.

Tasting notes A gunflint Sancerre...

The single plot Sancerre unveils the purity and the minerality of sauvignon blanc rooted in the greatest and rarest terroir in Sancerre. The king of soils gives a wine with a great intensity and an excellent ageing potential. It is racy and reveals notes of ripe grapefruits, zests, subtle notes of white fruits and hints of gunflint. The full-bodied palate poffers straightness, a fine extract and a long lingering finish. A very discreet hint almost saline in the background.

Serve between 10°C to 12°C

Wine & Food pairing Its great aromatic richness, complexity and minerality call for noble crustaceans (prawn, lobster...) or noble and fine-textured fish. It is perfect to bring out all the flavors of foie gras and its crisp mineral side also makes it a wonderful accompaniment to sushis.

Ageing potential 8 to 10 years depending on the vintage.

