

Based in the well-known village of Chavignol (a municipality in Sancerre), Gilles Lesimple took over the family estate, where he farms 10 hectares, of which 85% are Sauvignon Blanc. Gilles Lesimple is the fourth generation of winegrowers. After several years working with local wine merchants, he recently decided to start bottling his own wine. Gilles Lesimple farms his vines with minimum intervention, to ensure maximum respect for the environment. He works the soil to develop the biodiversity.

Central Loire Valley 2021 vintage : After a series of solar vintages, 2021 reconnected with a cooler weather. Under these conditions, maturation lagged. Sugar accumulated slowly, and the grapes' acids did not decline. The temperature range was however favourable to aromatic and phenolic maturation. While the rainfall that occurred during maturation helped the berries grow, the high moisture levels were conducive to the development of botrytis bunch rot. As a result, the health of the grapes was an important factor to consider when deciding on harvest dates.

GILLES LESIMPLE - SANCERRE 2021

GRAPES: 100% Sauvignon blanc

ABV: 13%

This wine is a blend of Sancerre **3 TYPES OF SOILS** :

- « white soils » a clay-limestone
- « caillottes » soils made up of fragments of small limestones
- clay and siliceous soils also known as Silex

HARVESTING: Mechanical or manual harvesting depending on the location and the nature of each plot

WINEMAKING PROCESS:

- Pneumatique press + minimum of 48 hours sedimentation of the must to remove the solid parts. Thermoregulated vats, neutral yeast to keep the original nature and the typicity of each plot. Each plot is separately fermented at around 18° C in order to ensure a consistent quality year after year. After fermentation the wines is kept under CO2 to avoid oxidation during the ageing period. Final blend and Kieselguhr slight filtration

TASTING NOTES: On the nose the most typical aromas are nuances of citrus and exotic fruits and white flower notes. The palate is lively and fruity, combining minerality with citrus aromas. It wakes up the taste buds, allowing the perception of spiciness on the tip of the tongue.

