

Domaine Michel Vattan SANCERRE « Osé » 2020

The year 2020 marks a third great vintage in a row in Sancerre. On the top, in 2020, the yield has been pretty good thanks to a good level of rain mid august (30 milimeters) – 2 weeks before the start of the harvest.

The winter has been really rainy which was good to allow the water table to be recharged. April has been cold which allowed the vines to unwind later. The following months until mid-august has been warm and super dry.



The grapes (Pinot Noir) for this Sancerre Rose are grown in Oxfordian limestone soils (“caillottes”) on vines that are 26 years old on average with a south exposition to the sun. Grass has been grown between the rows for the last 10 years.

- Harvested September 15th, at the middle of the harvest

Wine Making Process:

- Direct Press (no bleeding at all). It is still quite aromatic thanks to the perfect maturity of the grape at the harvest.
- Tight Racking (débouillage) under 100NTU.
- Neutral yeast (IOC 18-2007) in order to preserve the fruity aromas of the grape, keeping the fresh typicity of that terroir.
- Fermentation around 16°C to preserve the spicy aromas of the pinot noir.
- Racking just after the fermentation in order to preserve all the characteristic of the vintage.

“The Goal for this rose is to offer a fresh wine as a white Sancerre can be, but also to keep the Pinot noir typical aromas. We want to make a fresh and light rose which is still showing its terroir and its

grape varietal.”

Tasting Notes by Marie Thibault (Oenologist in Sancerre)

With a Coral pink color, the nose opens on floral aromas such as white flowers and elderberry. After few minutes, aromas of strawberries from the woods, pear and pineapple come to me. The mouth is fresh and tangy along the entire length. Aromas of citrus and blood orange complete the floral notes. This wine has a beautiful body, well balanced with acidity.