

Central Loire Valley 2024 vintage : With a very rainy autumn and winter and a wet and cold spring, the season was very difficult for the vines. The season was complicated until the end because we had a lot of rain every week end in July. 3 weeks of rain and cold weather at the time of flowering forced us to stop all the soil work in order to remove the excess leaves early in the season from the diseased vines in order to aerate the cluster areas and promote sunshine period in order to save the grapes from mildew attacks.

This vintage required a lot of manual work in order to obtain a harvest of very good quality.

DOMAINE MICHEL VATTAN—SANCERRE M-K 2024



GRAPES: 100% Sauvignon blanc

ABV: 12%

SOIL: Kimmeridgian marls (M-K) known as « Terres Blanches » made up of clay and limestone

AGE OF VINES : 60 years (facing north west)

HARVESTING METHOD: Grapes manually harvested

HARVEST DATE : late in the season : oct 3rd to oct 17th with 30 people under the rain most of the time.

FARMING: Grass has been grown between the rows for the last 20 years

WINEMAKING PROCESS:

- After the grapes were sorted out, the grape must was fined and the second press juice was reincorporated during settling
- Tight tacking (débourage) under 100NTU
- Neutral yeast (IOC 18-2007) to preserve the natural aromas and flavours of the musts.
- Fermentation maintained at 16°C to preserve finesse, aromatic expression and minerality of the terroir
- Aged on fine on lees with a soft stirring. The wine left on fine lees can develop more roundness. The autolysis of the yeasts poses no risk and lends richness

WORDS OF THE WINEMAKER: *We strive to make an expressive wine over the long term. Wines made with grapes grown on the “terres blanches” terroirs require more time to express themselves but prove to be very elegant after one year. They may be cellared for 4 to 5 years.*

TASTING NOTES translated from the sensory analysis of Marie Thibault, oenologist in Sancerre : « Pale yellow robe with silver tints. The first nose is very intense. It opens up on floral notes such as lily and mimosa with a hint of violet. Then comes citrus aromas (lime and tangerine). The same citrus aromas (particularly lemon and grapefruit) continue on the palate with a fresh and crisp attack. It finish with a rounded mineral mouthfeel.