

Central Loire Valley 2022 vintage : The growing season began with a relatively cool but not overly harsh winter, which saw little in the way of rain. The season then mellowed into a reasonably uneventful spring bar some April frosts, which failed to deal any significant damage as budburst had yet to happen, although it was still early by several weeks along with flowering as late spring quickly warmed up. June fortunately saw some rain before July's high temperatures set in. For the rest of the summer and the growing season, hot sun was the order of the day, which kept the grapes both rot- and disease-free, while ushering them to phenolic ripeness.

As a result, the harvest was unsurprisingly early but also a great success with relatively high yields. The resulting fruit was rich and ripe at the time of picking, while still retaining the all-important acidity and aromatics.

## DOMAINE MICHEL VATTAN - SANCERRE L-O 2022

**GRAPES:** 100% Sauvignon blanc

**ABV:** 12%

**SOIL:** A blend of two plots planted on Kimmeridgian marls

**AGE OF VINES :** 60- and 80-year-old vines

**HARVESTING METHOD:** Grapes manually harvested

**HARVEST DATE :** Early Harvest started on sept 17th for the LO

**WINEMAKING PROCESS:**

- Neutral yeast (IOC 18-2007) to preserve the natural aromas and flavours of the musts.
- Temperatures maintained between 16-18 °C at the end of fermentation in order to make the yeasts toil and bring fat
- Fermentation time of 6 weeks, thanks to the natural sugar content of the grapes and the complexity of the end of fermentation
- Aged 19 months on lees, with monthly stirrings during the maturing then maintained on fine lees to bring richness, complexity and finesse to the wine.



**WORDS OF THE WINEMAKER:** *On this cuvée, the objective is to obtain a white Sancerre with a longer ageing potential than on the classic cuvées. The ageing on fine lees associated with old vines planted on a very beautiful terroir gives us a dense, mineral and well-balanced wine.*

**TASTING NOTES** translated from the sensory analysis of Lucie Anguenot, oenologist in Sancerre : « Pale gold robe with green tints. The first nose is on ripe exotic fruits (roasted pineapple, passion fruit and candied orange). After swirling, the nose develops subtle floral notes. Spices bring freshness to this sunny nose. On the palate, the attack is fresh (flowers and lemon). The mid-palate has nice fatness and volume. Yellow fruits and candied citrus aromas give fullness to the wine. The finish has a pleasant bitterness with lingering grapefruit notes giving a pleasant freshness to the wine. »