

Domaine Michel Vattan SANCERRE Cuvée CO 2023

The year 2023 was characterized by a hot and dry climate, introducing challenges to the harvest. While a few storms may have disrupted flowering, they had no impact on the quality of the grapes. Consequently, 2023 emerges as a delightful vintage with an appealing character. The wines showcase a relatively low acidity, accompanied by vibrant floral and fruity aromas.



GRAPE VARIETAL : 100% Sauvignon Blanc

MUNICIPALITY : Maimbray – Sury en Vau

SOIL TYPE: The Blend is made with grapes coming from a south exposure plot name “Coteau du Cotelin” where CO is coming from.

The top of the coteau is made of Portlandian limestone soils and the bottom is richer soil from the Kimeridgian (clay and limestone).

HARVEST: Manual harvested on September 8th.

PRESSING / VINIFICATION PROCESS: The grapes were sorted, the must was fined and the second press juice was reincorporated during settling. Very thorough settling of the juice (lower than 100 NTUs). Vinification using neutral yeasts (IOC 18-2007) to preserve the natural aromas of the grapes and the typicity of our terroir. **Temperatures** were

maintained at 16 to 18°C in order to obtain the range of flavours and aromas characteristic of this type of terroir while preserving freshness and fruit. The fermentation last for 6 weeks.

Aged 15 months on the lees in 400 oak barrels for 50% and in stainless still for the other 50%.

The Goal with that cuvee is to get a white Sancerre with an aromatic complexity and a tension that expresses the 2 terroirs combined. The micro oxygenation brought by the wood gives a mineral and well balanced wine

TASTING NOTES / PAIRINGS: Deep yellow with golden hints, this wine is intense with aromas of exotic fruits. Allowed to breathe, it opens up with notes of white flowers and citrus zest. The mouth is round and warm. We find the floral and citrus aromas that bring a nice freshness to the whole.