

## Domaine Michel Vattan SANCERRE Rouge « BC » 2022

*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.*

The grapes (Pinot Noir) for this Sancerre are grown in Oxfordian limestone soils ("caillottes") on vines that are 38 years old on average. Grass has been grown between the rows for the last 18 years.

- Hand Harvested by 600 Liters bucket on sept 19<sup>th</sup> and 20<sup>th</sup>

### **Wine Making Process:**

80% destemmed - Cold pre-fermentation maceration for 4 days in order to extract the colour and thus anticipate the start of fermentation, yeasting with RX 60. Fermentation for 27 days with pumping over and wetting adapted to the different stages of the vinification. Short vatting to seek the fruitiness of the grapes, without having a tannic extraction too important. Aged 18 months at 75% in 500 liters oak barrel and 25% in new 228 Liters oak barrel

Natural malolactic fermentation in July and maturing on fine lees to round off the tannins. Late bottling after 18 months of ageing in order to have a supple and well-balanced wine

***" Our objective is to obtain a fruity wine with supple tannins, thanks to the rather short vinification while seeking a certain density thanks to the control of the yields and the grass between the vines which concentrate the grapes.." – Pascal Joulin – Wine maker and Owner***

### **Tasting Notes By Marie Thibault – Certified Oenologist**

The first nose opens with aromas of fresh fruit and spicy notes. After aeration, more ripe and greedy notes appear with a light side smoked and toasted.

The attack is rich and greedy. The middle of the mouth has a beautiful structure and a nice balance which comes with notes of liquorice and cherry. tannins are supple.

