

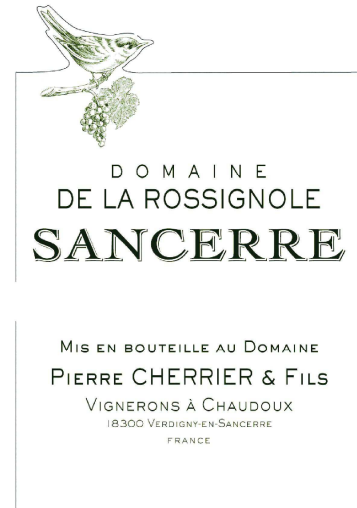
# SANCERRE AOC BLANC

*Vintage 2010 :*

*Rewarded by a Silver Medal at the Concours des Vins du Centre 2011.  
Selected by the Guide Hachette des Vins 2012 with two stars...*

*Now: Vintage 2011:*

*Rewarded by a Silver `Liger\_ at the Salon 2012 des Vins de Loire*



**APPELLATION : SANCERRE AOC BLANC**  
Put in bottles at the domain, at Verdigny-en-Sancerre.

**STORY :** The name of the CHERRIER family has been attached to the vineyard of SANCERRE since 1848, and Maurice CHERRIER, who ran an advance guard policy using techniques still advocated nowadays, created the Domain in 1927.

In the sixties his son Pierre CHERRIER took over the domain, which he gave a new dynamism too, by extending it and enlarging the wine storehouses.

At the start 1980 after studies at the Lycée Viticole in BEAUNE (Burgundy), François and Jean-Marie, two sons Pierre's came to the domain and carried on the effort undertaken for wine quality (de-budding, control of the vigour, thermoregulation). *Since 2000, they decide to practice vine-growing nearest of the nature, taking care to consume the less possible energy to produce (combined work, no more fattening food, suppression of the product helping the wine-making, etc).*

**VINE-PLANT :** Sauvignon. The vines are pruned in single guyot and trained on wires stainless steel.

**SOIL :** The vineyard is situated on the whole Sancerre thus representative three kinds of soils: `silex\_ (Clayey-siliceous), `terres blanches\_ and `caillottes\_ (Clayey-chalky).

**VINIFICATION :** The grapes are pressed out in the two hours following the picking. The must from pressing is put into a tank so that the solids split off the juice. This stage is called the settling of the juice and lasts 24 hours. After a racking, the must is put into a tank where it will effect the alcoholic fermentation at a controlled temperature between 19°C and 20°C. A racking is done just after the end of fermentation to eliminate the big lees (bad tastes), and permits a maturing on choice lees. Wines do not make malolactic fermentation: they stay in tanks waiting their cold strain (-5° to-6°C) during 8 days, and then filtration and putting in bottles.

**GASTRONOMY :** This wine is dry, fruity, nervy, owning a powerful bouquet with dominant floral and citrus fruits scents. The optimal consumption of this wine is within the two first years but some vintages can be kept longer. To drink fresh (8-10°), well married with goat cheese of Chavignol, sea fruits, oysters, fishes and white meats. Good with Asiatic food, delicatessen

**CHERRIER François et Jean-Marie**

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