



DOMAINE DENIZOT "DAMOCLES" SANCERRE BLANC 2021



In 2016, Beaune-trained Thibaut Denizot, and his wife Jennifer, took over the family's 18.5 ha estate in the unsung Sancerre-producing village of Amigny, where they still have 65% of their parcels. Located in the west of the appellation, the soils are what the Sancerrois call Caillotes (chalky pebbles). The rest of the domaine being based in Verdigny, also on caillotes, as well as in Chavignol, iconic village with steep slopes of kimmeridgian chalk, which account for 10%. More recently they also acquired 2.5ha of Pouilly Fumé, on the Silex Terroir of Saint Andelin, made famous as being home of Didier Dagueneau. This mosaic of Terroir nuances offers a wide aromatic pallet as well as the singular minerality brought by a rich subsoil of limestone.

The couple has focused on making wine, whereas the family previously sold their grapes to other producers. That's why they are still a hidden secret. The production is not all white, Pinot Noir accounts for about 25% of all plantings. In organic conversion, they choose environment friendly practices from day one, and their hands-off winemaking approach favor the mineral precision. Like Rebecca Gibb MW mentioned on one of her latest Vinous review, "This is a domaine to keep your eye on in the years ahead".

SOIL TYPE

From the lieu-dit "Côte de l'Épée" (Hillside of the sword). Steep – a gradient of 40-45% - south to south-east facing slope with large blocks of limestone on the village of Amigny.

VARIETAL

100% Sauvignon

CULTURE

Short pruning to lower the yields. Traditional working of soil under the row. No herbicides, pesticides or phytosanitary products. **In organic conversion.**

VINIFICATION

Manual harvesting. Slow & gentle pressing in pneumatic press. Juices carried by gravity. Strict settling of the must. Fermentation on fine lees, with native yeasts, in 600l foudre & 350l cigars-shape barrels. Hot water bent barrels so neutral flavor. One year ageing minimum in the same contents. Blend of the two followed by 6 months in tank.

TASTING NOTES

"The 2021 Damocles hails from the single site, Côte de l'Épée. It is poor, rocky soil on a vertiginous slope, making a super intense, salty Sancerre. The wine equivalent of Superman flying at the speed of light with his arm in the air and his fist out front: the power and acidity positively pierce the wine. Goosberry, green pea and fennel flavors linger on the scented, firm finish. The 2021 is uncompromising and singular"

93 pts - By Rebecca Gibb MW, Vinous on June 2023



From the same Winery : **Sancerre Blanc 2022, Sancerre Rouge 2022, Pouilly Fumé 2022**