



DOMAINE DENIZOT SANCERRE ROUGE 2023



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, in her latest Vinous review of Damocles 2019 (92pts) "This is a domaine to keep your eye on in the years ahead".

SOIL TYPE _____

Blend of clay, limestone (caillotes) and Kimmeridgian marl on the villages of Verdigny and Sancerre.

VARIETAL _____

100% Pinot Noir

CULTURE _____

Short pruning to lower the yields. Traditional working of soil under the row. No herbicides, pesticides or phytosanitary products. Manuel leaf thinning and disbudding to ensure optimum aeration of the grapes. **Organic conversion.**

VINIFICATION _____

Manual harvesting. Vatting in open top concrete tanks. Dry ice added to the must to protect from oxidation and control the temperature. 7 days Cold maceration. Spontaneous alcoholic fermentation, lasting 14 days, with native yeasts. Blend of the "jus de presse" and "jus de goutte". One year ageing in the same tank, when the malolactic is naturally occurring, before bottling with minimal use of SO₂.

TASTING NOTES _____

Charming, fruit-filled and floral Pinot Noir. Purity of violet, cranberry and raspberry fruit. Light-bodied & fresh leaving the mouth watering. The chalky and fine-grained finish gives a very refine overall impression.

From the same Winery :

"Damocles" Sancerre Blanc

"Bouffants" Sancerre Blanc

Pouilly Fumé 2023

