



DOMAINE DENIZOT "DAMOCLES" SANCERRE BLANC 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 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'Epée" (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 _____

"Very approachable, floral and fruity, the 2023 Damocles Côte de l'Epée is a well-handled and open style. This is finely textured, supple and aromatic, with a precise, arrow-like acidity and chalky sensation drawing out the finish. Unlike the 2022, you could approach this now for its appealing aromas, but it has the structure and focus that will see out the decade. "

91 pts Vinous - By Rebecca Gibb, MW on August 2025



From the same Winery : **Sancerre Blanc 2024, Sancerre Rouge 2023, Pouilly Fumé 2023**