



# DOMAINE GERARD FIOU SANCERRE BLANC 2025



“When looking for a Sancerre to add to my portfolio, I picked the village first” this statement can seem surprising but with 14 villages you have a lot of different expression of Sauvignon Blanc.

Florent Bourgeois’ tiny estate of 24 acres is based in Saint-Satur, the closest village of the appellation to the Loire River. Also called the port of Sancerre it benefits from the microclimate of the river providing optimum ripeness potential. The 4 only growers based in this single south-facing hillside are blessed with a unique Terroir rich in Flint. Long considered too hard to grow vines, this tiny portion of the Terroir of Sancerre (12%) is now a fascination for most of the growers, who, when they have the chance to own a parcel on this soil, don’t hesitate to bottle it separately to make their top cuvée.

The thick stony layer on top of the vine has the ability to store the heat of the day and deliver it back throughout the night, this element, combined with the microclimate from the river, provide the very best maturity potential. If you want to know what minerality the flint brings to the wine just do what the prehistorical folks were doing, hit two rocks against each other and you’ll smell this characteristic gun powder smell that the wine deliver.

SOIL TYPE \_\_\_\_\_

Flint and clay. Eastern side of Sancerre. Overlooking the Loire River.

VARIETAL \_\_\_\_\_

100 % Sauvignon Blanc. 50 years old vines.

CULTURE \_\_\_\_\_

**Organic certified by Ecocert.** Low yielding of 35hl/ha to ensure an optimum maturity. Organic farming of the vines with traditional ploughing of the soil. Green harvest and manual leaf thinning. Harvests are made by hand in small 22lb cases. Sorting tables are used before a gentle pneumatic pressing.

VINIFICATION \_\_\_\_\_

Alcoholic fermentation, with native yeasts, happens in temperature controlled stainless steel tanks followed by a maturation of 6 months on fine lees with “Bâtonnage” (racking) each week to keep the lees in contact with the wine. No malolactic. Bottled with light filtration.

TASTING NOTES \_\_\_\_\_

Produced from Sancerre’s distinctive flint soils, this wine reveals intense aromas of citrus zest, white flowers and ripe orchard fruits, underscored by the characteristic smoky, gunflint minerality typical of silex terroirs. The palate is precise and vibrant, with remarkable tension, depth and a long mineral-driven finish.

**From the same Winery :**  
“Just Fiou” Sauvignon Blanc 2025  
Sancerre Blanc “Grand Roc” 2023 (WE92)  
Sancerre rouge 2022

