



DOMAINE FIRMIN DEZAT SANCERRE BLANC 2025



The Dezat family has been producing wine in Sancerre and Pouilly Fumé since 1550. When he took over in 2020, Firmin became the 18th generation to farm this land located in Verdigny, just 4km northwest of the village of Sancerre.

Sancerre terroir can be split in 3 main categories with 15% of Silex, closer to the Loire River, 40% of Terres Blanches, clay & limestone marl harder limestone bedrock mostly to the west of the appellation, and 40% of Caillotes, very stony soil covering small hills with a limestone bedrock.

The latest is the one who defines Verdigny providing very refine, fruit driven and round style of Sauvignon Blanc. They are also known to be accessible young.

The Dezat have always been carrying strong values working at the pace of the seasons with a deep connection to natural practices. In 2022 Firmin decided to take the organic turn and converted the entire estate to now be fully certified.

SOIL TYPE _____

From the village of Verdigny on "Caillotes", calcareous soil with smaller stones on top of a clay and limestone bedrock.

VARIETAL _____

100% Sauvignon

CULTURE _____

Short pruning, strict disbudding and green harvest in order to lower the yields. Traditional ploughing of the soils, no herbicides, pesticides or phytosanitary products in order to promote the life in the soil. **In organic conversion since 2022.**

VINIFICATION _____

Manual harvesting. Strict selection of the berries. Slow & gentle pressing in pneumatic press. Every plot is vinified separately to respect each terroir expression. Cold settling of the must. Fermentation on fine lees, with native yeasts, in stainless steel vats.

TASTING NOTES _____

Tender and approachable style. It maintains a bright freshness and displays a little chalky character on the textured finish. Bursting in the glass with both floral notes and zesty citrus flavors. The chalky finish is fresh and salty" TM

From the same Winery :

Domaine Fimin Dezat, Pouilly Fumé

