

DOMAINE DENIZOT "LES BOUFFANTS"

SANCERRE BLANC 2021



Quincy Menetor-Salon Pouilly sur Loire :

Bourges

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 "Les Bouffants", on the village of Chavignol. Exposed to the south, making for a sunny yet windy site, it's located on a steep slope made of small pebbles known as Griottes (Finer and softer limestone).

VARIETAL	
100% Sauvignon	
CULTURE	
Short pruning to lower the yields. Traditional working of soil under the No herbicides, pesticides or phytosanitary products. <i>In organic conve</i>	

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.	
----------------	--

"... an intelligent wine expressing its place and the cool vintage... It is delicately aromatic, reminding me of fennel, nectarine and elderflower. It is a serious yet seductive wine with lots of interest, blossoming finely in the mouth but always retaining a corset of sinew and tension. The finish is long with a chalky texture that keeps you licking the inside of your mouth..."

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

From the same Winery:

Sancerre Blanc 2022, Sancerre Rouge 2022, Pouilly Fumé 2022

