

Vincent Pinard

vigneron



Vincent Pinard grew up in a small town in the Loire called Bué, in the heart of the Sancerre wine region. With a population of about 360 people, it is amazing that there are 35 wineries. This region survives on the local wine economy, tourism and lifestyle. Sancerre is the engine of the Loire. Over the past 60 years, Sancerre has been transformed from a poor backwater to the wealthiest and most successful of the Loire appellations. One of the reasons it is so successful, is the soil. Bué has limestone and clay-limestone (the renowned Kimmeridgean terres blanches)

soils, which produce more structured and powerful wines.

The Pinards have been making wine since the 16th century, with a precise family tree dating back to the French Revolution in 1789. Their traditions in winemaking have been passed down from father to son for more than 20 generations. Vincent and Cosette's two sons, Florent and Clément, grew up in the vineyards and have been training since they were very young. The family has been producing high-quality wines for a while, but since Florent and Clément's involvement, Pinard has made impressive progress, especially as compared to other wineries in the region, in a short period of time.

The Pinards have been passing down winemaking techniques for generations, with the goal of always creating the most precise, pure, and fine wines possible. While many wineries are reverting to these natural winemaking practices, the Pinards have been implementing these methods for hundreds of years on their 17 hectares. They do everything as naturally as possible; intervene as little as feasible, limit yields, harvest by hand, and do not use herbicides, insecticides or anti-rot treatments. They believe that if the fruit is healthy, there is no need to use artificial products during the vinification process. With every vintage, the Pinards want to continue to improve the quality of their wines.