

Vincent Pinard

vigneron

PROFILE

Based in the prestigious town of Bué, known for its Kimmeridgean terres blanches soils, Domaine Vincent Pinard continues a 20-generation tradition of winemaking in Sancerre. The current domaine, founded in 1996, is now helmed by Florent and Clément, taking over from their father, Vincent. The winery is more innovative than ever before, while still maintaining the natural and biodynamic winemaking practices that have been followed for hundreds of years. Florent and Clément are laser-focused on creating wines with a sense of place, specializing on site-specific cuvées that are different expressions of this special terroir. Incorporating the use of new and used oak (an unusual form of élevage for Sauvignon Blanc), the Pinards are creating wines that have weight and depth, a far cry from the straightforward Sancerres produced by so many others.

Chêne
Marchand

Sancerre

Vincent Pinard
vigneron

SPECIFICATIONS

Wine: Sancerre “Chêne Marchand”

Varietals: Sauvignon Blanc

Appellation: Sancerre AOC

Location: Bué

Soil: Oxfordian limestone

Exposure: South/west

Area: 0.75 ha

Vineyard Age: 50 years

Agricultural Method: Organic,
Natural, Biodynamic   eco

Harvest: Hand harvest

Pruning: Guyot simple

Production: 4,800 bottles

Vinification: Vibrating sorting table, direct pressing. Inoculated with neutral yeast for fermentation, 18 month élevage in 600-liter demi-muids for 14 months. Malolactic fermentation blocked. Bentonite fining and Kieselguhr filtration.

Alcohol: 13%

Residual Sugar: < 1 g/l

Acidity: 5.2 g/l