

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.

Echoes

SANCERRE

Pinard
Brothers

SPECIFICATIONS

Wine: Pinard Brothers Sancerre Rouge “Echoes”

Varietals: Pinot Noir

Appellation: Sancerre AOC

Location: Amigny, located between Bué and Chavignol

Soil: Limestone

Exposure: South/southeast

Elevation: 240-275 meters

Vineyard Age: Average of 40 years

Agricultural Method: Organic, Natural, Biodynamic   Eco

Harvest: Hand harvest

Pruning: Guyot simple

Vinification: No sulfur added upon harvest. Aged in barrels for 13 to 15 months, depending on the vintage. Indigenous yeasts. No additives other than a small amount of volcanic sulfur (produced by the vineyard) during blending. All wines are unfinned and unfiltered. The wine may show a slight sediment, a sign of quality.



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