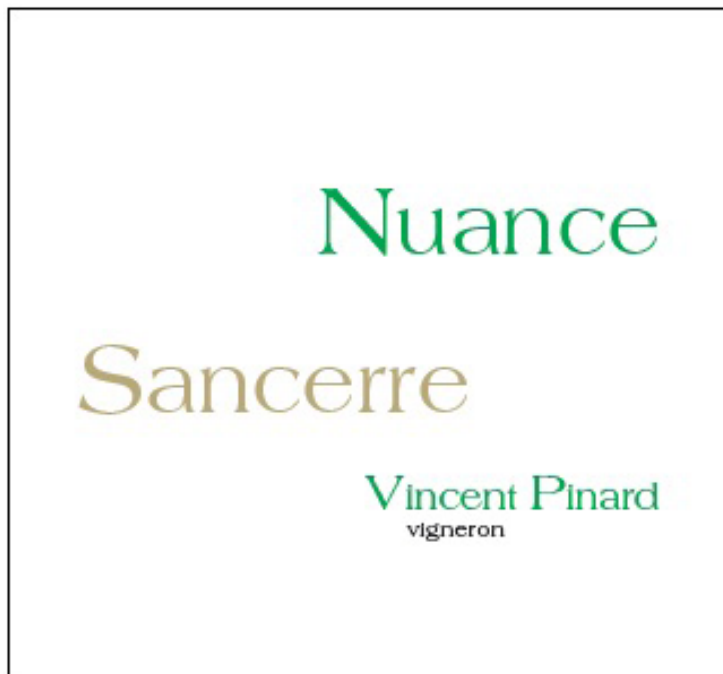


# Vincent Pinard

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.



## SPECIFICATIONS

**Wine:** Sancerre “Nuance”

**Varietals:** Sauvignon Blanc

**Appellation:** Sancerre AOC

**Location:** Bué, directly south of the Chêne Marchand vineyard

**Soil:** Limestone

**Exposure:** South/southeast

**Area:** 2.7 ha

**Vineyard Age:** Planted in 1967

**Agricultural Method:** Organic, Natural, Biodynamic   eco

**Harvest:** Hand harvest

**Pruning:** Guyot simple

**Production:** 18,000 bottles

**Vinification:** Vibrating sorting table, pneumatic pressing. 1/3 maturation in vat and 1/3 in one year old barrel, 1/3 600L demi muid on the lees. Bentonite fining and non-aromatized selected yeasts.

**Tasting Note:** Stone fruit and citrus balance with mineral and mouthwatering salinity. An elegant wine with finesse pairs well with delicately prepared cuisine: raw fish, salads, poultry.

**Alcohol:** 13%

**Residual Sugar:** 0.5 g/l

**Acidity:** 5.7 g/l