



DOMAINE Paul THOMAS

PROFILE

Just east of Sancerre is the village of Chavignol, home of Domaine Paul Thomas. It is a small estate on the slopes of the Les Monts Damnés, from which they produce beautiful wines from the deepest, purest outcropping of Kimmeridgean limestone in Chavignol. Domaine Paul Thomas is run by Raphael Thomas, son of Paul. Raphael originally intended to pursue a career in physics, but after his father tragically passed away at the end of the harvest in 2000, he made the decision to carry out his father's legacy by returning to Chavignol and taking over management of the winery. From just six hectares of vines, Raphael produces 90,000 bottles. 75% of the total production is Sauvignon Blanc (Sancerre) while the remaining 25% is Pinot Noir (either Sancerre Rouge or Rosé).



APPELLATION **SANCERRE** CONTRÔLÉE

La Côte des Monts Damnés

PAUL THOMAS
VIGNERON

SPECIFICATIONS

Wine: Monts Damnés Sancerre Blanc

Varietals: Sauvignon Blanc

Appellation: Sancerre AOC

Location: Monts Damnés

Exposure: South/southeast

Soil: Kimmeridgian marl

Agricultural Method: Organic fertilizers only, vegan 🌱 ✓

Harvest: Manual

Production: 3000 bottles

Vinification: Aged on its lees until the June following harvest for a richer, more powerful profile. Fermented in steel and aged in a combination of steel (75%) and 500L barrel (25%)



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