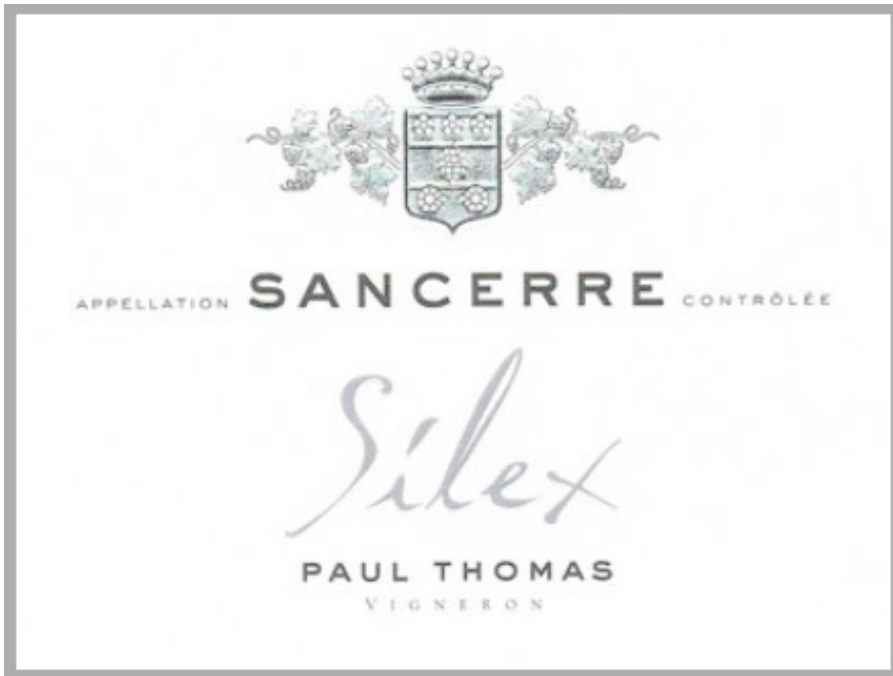




DOMAINE Paul THOMAS

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 Mont Damnés, from which they produce beautiful wines from the deepest, purest outcropping of Kimmeridgian 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).



SPECIFICATIONS

Wine: Sancerre "Silex"

Varietals: Sauvignon Blanc

Appellation: Sancerre AOC

Location: Saint Saur

Exposure: South

Area: 0.5 ha

Soil: Argilo-Silex

Vineyard Age: 6 years

Agricultural Method: Organic fertilizers only, vegan  

Harvest: Manual

Vinification: A newer bottling for the Domaine, this parcel is located in the eastern part of Sancerre on limestone soils with a high proportion of flint. 100% destemmed, pneumatic pressing, cold settling and aging on lees for six months in stainless steel.

Tasting Note: An energetic palate of orange, lime and green apple, with subtle tones of smoke, are brightened with flinty minerality. Beautiful with raw fish, such as a fluke or scallop crudo, it also pairs well with a range of light vegetable dishes or grilled shellfish.

Alcohol: 13.00%



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com