



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 "Les Comtesses" Blanc

Varietals: Sauvignon Blanc

Appellation: Sancerre AOC

Location: Mont Damnés

Exposure: South/southwest

Soil: Kimmeridgian marl soil (clay & fossilized seashells)

Vineyard Age: 25 years

Yield: 55hl/ha

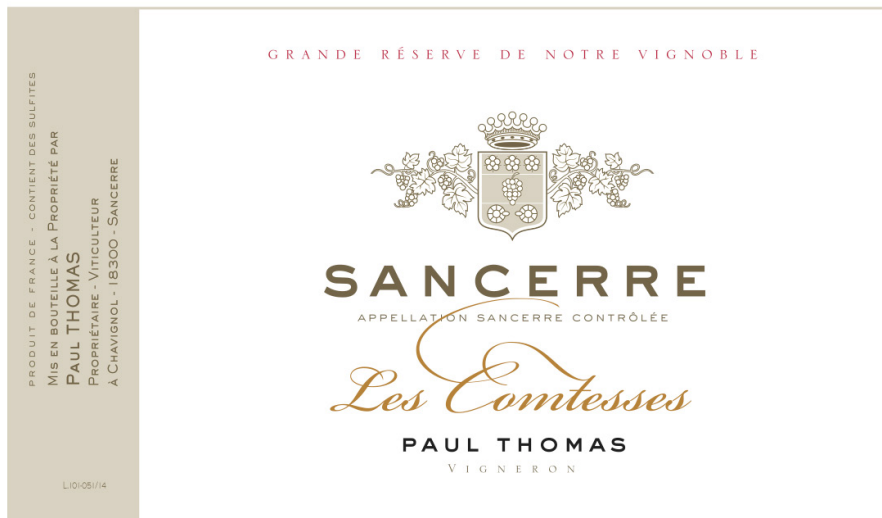
Agricultural Method: Organic fertilizers only, vegan 🌱 🍃

Harvest: Manual

Production: 9000 bottles

Vinification: Aged on its lees until the June following harvest for a richer, more powerful profile.

Tasting Note: Notes of jasmine and almond shine through a mineral driven, slightly creamy texture, with bright undertones of green apple and grapefruit. Perfect as an aperitif and also ideal for fresh oysters, grilled seafood, lemon chicken, or a simple plate of fresh goat cheese and fruit.



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

www.shiverick.com • shiverick@shiverick.com