

France-Loire



Domaine Jean-Claude Chatelain Sancerre White

Forthright, direct, opinionated, perhaps even a bit Napoleonic in nature, Jean-Claude Chatelain presides over his 20-hectare domaine; he is the eleventh generation producing wines on the hillsides near Pouilly-sur-Loire since 1630. Traditionalist by philosophy yet modernist in technique, he maintains that “true” Pouilly-Fumé must come from the combination of soils, the blend of terroirs unique to the appellation: chalky, lime.

Mocking some of his neighbors who are producing terroir specific cuvées named “Silex,” “Pur Sang,” or “en Chailloux,” Chatelain would rather produce wine expressing the nuances of both types of soil: the delicate mineral aromas and flavors of stone, smoke, and gunpowder from silex, and the rich, intense, citrus-driven smells and tastes from heavier Kimmeridgian clays. For Chatelain, Pouilly-Fumé is precocious, elegant, perfumed, yet also intense and aromatically complex, with a structure and richness capable of considerable aging.

Working with 100% Sauvignon Blanc from low-yielding, older vines (average age is 40 years), Chatelain differentiates his cuvées with the judicious use of oak barrels for the fermentation and aging of some of his wines, while fermenting the majority in stainless steel tanks.

Varietals:

Sauvignon Blanc

Wine Description:

The Sancerre is effusive, flirtatious, and quaffable - a fruit driven bistro-style pleaser that is sheer fun to drink.

Vignification Process:

Stainless Steel vats, temperature controlled

Food Pairing:

Goat Cheese, Shellfish

