

Domaine des Emois

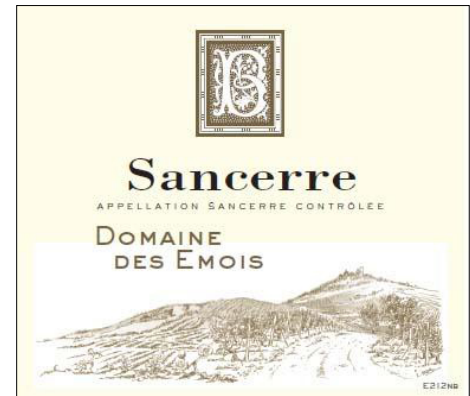
Domaine des Emois covers six hectares on the steep slopes of Amigny, a small hamlet of Sancerre. The caillottes soil is composed of limestone-rich, clay soils with small pebbles. The vineyard has a high vantage point relative to the entire appellation that exposes the vines to the sun and wind. The Sauvignon Blanc and Pinot Noir are farmed and harvested in small plots allowing for a focused viticultural strategy that ensures clean fruit and wines marked by freshness and finesse.



In 2012, the vineyards came under the stewardship of the Mellot family, a generational fixture in the Loire. Organic practices were employed from the very start and certification was achieved in 2015. The vineyard is free of synthetic molecules and only natural, raw materials are used for cultivation. Holistic methods are employed for pest control eliminating the need for pesticides as well. The vineyard is worked with the goal of promoting the life of the soil so as to ensure the resilience of the natural ecosystem.



SANCERRE



Varietal/Blend: Sauvignon Blanc

Farming Practices: certified organic

Exposure: SW

Soil: caillottes, limestone and clay with small white pebbles

Vine Training: Guyot

Year Vines Were Planted: circa 1990

Yeast: neutral selected yeast

Fermentation: temperature-controlled, stainless steel

Maturation: 5 months on lees in tank

Sulfur: 107ppm

Alcohol: 13%

Fined: yes

Filtered: yes

Country: France

Region: Loire

Subregion: Sancerre

Vineyard: 18 parcels on the plateau of d'Amigny

Vineyard Size: 5 ha total

Production #s: 45HL/ha

Pale, golden color with green hues, a delicate nose with generous mango and orange aromas. On the palate, the wine is full and round with abundant fruit.