

SERGE LALOUE

Created in the early 1930's by Francois and Simone Laloue, the family farm then grew grapes, grain and tobacco and raised livestock. In 1960, their son Serge took charge of the small plots of vines to concentrate on viticulture and winemaking. Today, the domaine is run by Serge's children, Franck, the winemaker since 1990, and Christine.



With 21 hectares spread over all three of Sancerre's terroirs: Terre blanche, Caillottes, and Silex, the estate's vines are planted to 75% Sauvignon Blanc and 25% Pinot Noir. Stony and limestone based, Caillottes are located mid-slope, where they encourage early ripening of fruit. At the top of the slopes, you'll find siliceous clay, which lends the wine mineral notes, reminiscent of gunflint. And at the slope's bottom the soil is iron-rich and sandy with few stones. Here the terroir yields wines of great aromatic finesse that develops floral and fruity notes. In December 2008, Franck and Christine became tenant farmers in the Cul de Beaujeu vineyard, located in the commune of Chavignol, where there is 1ha of Sauvignon Blanc planted to Kimmeridgian terres blanches on a 45° slope.

Practicing sustainable agriculture, the siblings grow grass between the rows, which encourages the vines to dig deeper, while reducing both erosion and the natural vigor of the vines. Franck further reduces yields by de-budding in the spring and pruning heavily. The winery was renovated and enlarged in 2006 and is located in Thauvenay, just 5km outside of Sancerre. Aside from the Cuvee Silex and the 1166, all of Franck's wines are a blend of all three terroirs.

SANCERRE CUL DE BEAUJEU



Varietal/Blend: Sauvignon Blanc

Farming: certified organic / soil tilling, 50% grass cover, organic manures, no herbicides

Exposure: south exposure

Vineyard Size: 1.01ha. / 35HL/ha.

Soil: Kimmeridgian Limestone (terre blanche) on steep 45% slope, compact stones topsoil

Year Vines Planted: 20 years old

Altitude / Exposure: 180m / SE

Vine training: Guyot simple

Yeast: selected

Fermentation: no de-stemming / temperature-controlled fermentation in stainless steel / 2-4 weeks

Aging: 4 months on lees

Alcohol: 14.5%

Fined: light

Filtered: light

Country: France

Region: Loire

Sub Region: Sancerre