

DOMAINE INÈS LAUVERJAT

SANCERRE Les Vins d'Inès



Inès Lauverjat was only 23 years old when she started her own Domaine in Sancerre. After a few years in Beaune to learn viticulture, vinification and vineyard management she got a training period in Sancerre with Domaine Henri Bourgeois. While there she got the opportunity to take over a tiny vineyard in « les Rossignols » next to Menetou-Râtel, her village. She jumped on it and with the help of the family she took over the reins of the really old and devastated vineyard. 2,5 hectares : 0,2ha being red and 0,28ha of old vines of white of 1947. Gradually, she will take over the 10 hectares owned by her parents. It is interesting to hear how she is already respected among the growers of the prestigious appellation.

					
100% Sauvignon Blanc	59°F 12°C	2023	50 years old	Sustainable	60 hl/ha

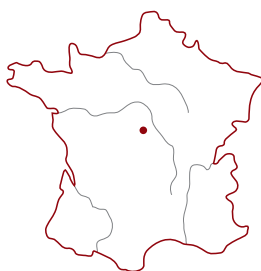
TERROIR

VINEYARD : 2.25 ha vines, 6500 feet/ha

LOCATION : Only in Menetou Ratel on steep slopes for most of the vineyard

SOIL : Limestone and clay

EXPOSURE : Mostly south



WINEMAKING

HARVEST : Part manual and part mechanical

VINIFICATION : Traditional vinification. Direct pressing right after the harvest, cold static settling for about 3 days, sometimes more.

FERMENTATION : Yeast are added and cold fermentation takes place for 2 to 3 weeks in stainless steel vats.

MATURATION : About 7 months on the lees with a particular attention to oxydation.

TASTING NOTES



Pale gold



Citrus, crisp pears



Lemon zest, wild flowers, stone fruits

FOOD PAIRING

Garlic frog legs

Seabass carpaccio

Crottin de Chavignol cheese