

All the vines are planted on some of the Sancerre regions' most renowned "grands terroirs". Monts Damnés, Cous de Brault and Chêne Marchand... About 30 parcels, the inheritance from a long line of winemakers, benefit from an ideal south-southeastern exposure. The "Domaine de Saint-Pierre" cuvée is the result of these magnificent terroirs.



Grape variety	100% Sauvignon
Soil type	The vineyards are composed of three distinctive types of terroir: . 45% of the vineyards are planted on "Terres Blanches", a soft, chalky-clay soil, unique in the Sancerre area producing full-bodied rich wines. . 45% on "Caillottes", a pebbly-chalk soil yielding fine and fruity wines. . 10% on "Silex", a flinty soil producing wines of great verve and openness.
Average age of vines	15 to 20 year-old
Pruning	Simple Guyot cut
Cultivation	Wild grass is allowed to grow among 60% of the sauvignon vineyard. Weeds are sown in the middle of the row and the soil is hoed under the vine. The quantity of grape is limited on each vine thanks to a severe de-budding.
Harvesting	All the vineyards were hand harvested between September 26th and October 6th 2024.
Wines press	Grapes are intact then are brought into the pneumatic presses with a conveyor to save them from oxidation and pummeling.
Vinification	Slow fermentation at low temperature (between 16 and 20°C - 61 and 68°F) is conducted in thermo-regulated tanks in order to preserve the maximum natural aromas of the sauvignon blanc. Then wines are matured on the lees and no malolactic fermentation is made.
Tasting	Wine with white fruit and citrus aromas. The first impression allies vivacity and richness. Full-bodied in mouth, this wine leaves an impression of freshness and a slightly salty note that brings fineness and length.

