

SANCERRE
*Juscal & Nicolas
Cheverdy*
À NICOLAS 2020

TERROIR & SOIL

A plot located between Sancerre and Bué, at the named place “Les Garennes”
Soil characteristics: **fine limestone** = « griottes »

VINEYARD

Pinot noir

Pruning system: Guyot simple

Soil maintenance: **grass cover** between rows,
hoeing underneath the row

Vine training: disbudding, tying-down, removal of
unwanted leaves, thinning out when necessary

Hand-picked grapes

Surface: 1 hectare

Yield: 31 hectoliters by hectare

Vineyard average age: 20 years

Planting density: 7500 vinestocks by hectare

WINEMAKING

Manual sorting of the grapes.

Whole grape for 20 % of the crop

Pre-fermentative **cold maceration**, followed by a
five-weeks vatting in a **tronconic oak tank**, with a
gentle extraction (by pumping-over and only one
drying out)

Maturing in **demi-muids** without new oak, for 12
months, with spontaneous spring malolactic
fermentation.

Unfiltered wine

OTHER INFORMATION

Alcohol: 15.3 % vol

Total acidity: 3.60 g/l H₂SO₄

