

DOMAINE GILLES LESIMPLE - CHAVIGNOL SANCERRE

<http://www.sancerre-lesimple.com/en/>

Gilles Lesimple is the fourth generation of a family of winegrowers. Based in the well-known village of Chavignol (a commune in Sancerre), he has been a winegrower since 1997.

After having trained in a stellar American winery, he took over the family domaine, where he farms 10 hectares, of which 85% are Sauvignon Blanc.

After several years working with local wine merchants, he decided recently to start bottling his own wine. Gilles Lesimple farms his vines with minimum intervention, to ensure maximum respect for the environment. He works the soil to develop the biodiversity.

His vineyard is sit on the main 3 type of soil in Sancerre :

- 40% on Caillottes (Limestone)
- 40% on The Marnes from the Kimeridgian. *The 'White Earth' is to be found more on the western side of Sancerre)*
- 20% on Flint – Silex. *Is formations run along the Loire, and culminate in the tops of the hills on the Eastern side of the appellation).*

Wine making Process

Mechanical and hand Harvested - Depend on the location and the nature of each plot.

Pneumatique press + minimum of 48 hours sedimentation of the must to remove the solid parts.

Thermoregulated vats, neutral yeast to keep the original nature and the typicity of each terroirs that makes this cuvee.

Each terroirs are separately fermented at around 18° C. The interest to keep them separate allows adapting the final blend to the vintage and ensuring a consistent quality year after year.

After fermentation the wines is kept under CO2 to avoid oxidation during the ageing period.

Final blend and Kieselguhr slight filtration (Pink Hearth).

The wine is treated against tartaric precipitation. SO2 at the bottling.

Tasting Notes

Its colour: Brilliant and pale yellow.

Its nose: The most typical aromas are nuances of citrus fruits (grapefruit, lemon), exotic fruits (mango and litchi), floral notes (white flowers and shrub broom), greener notes (blackcurrant leaf, asparagus), spices (liquorice), and mineral (smoky, flint).

In the mouth: The initial attack is lemony. It wakes up the taste buds, allowing the perception of spiciness on the tip of the tongue. The second impression shows the suppleness and volume of the wines from the 'stony' vineyards, blending nicely with the mineral vivacity of the wines from the flint soils. The white wines can generally be kept for between 3 to 4 years

