Domaine Vincent Pinard Sancerre "Petit Chemarin" dry white 2017 (3 bottles)

Product price:

€148.50

Product features:

Area: LOIRE
Winemaker: Vincent Pinard
Vintage: 2017
Appellation: Sancerre
Color: dry white
Unit Price: 30-50 €
Size: 75cl
organic or not: organic not certified
RVF: 17/20
RVF: 94/100
Bettane + Desseauve: 16.5/20
Cépage dominant: sauvignon

Product short description:

17/20 then **94/100 RVF**. One of the many cuvées from the Pinard family, in a great vintage. A true masterpiece.

Product description:

**PRESENTATION OF THE DOMAINE PINARD
+ ALL ITS OTHER WINES IN STOCK**

Comments on this

Domaine Vincent Pinard Sancerre "Petit Chemarin" dry white 2017

RVF Guide to the Best Wines of France 2020(August 2019): 17/20. *The sunny character of the vintage has been skillfully tamed in the 2017 whites. This type of year is particularly suited to the Petit*

Chemarin, whose salinity reflects a relief from the limestone. Then **94/100** : "*Very beautiful nuanced nose, delicately mentholated and spicy. The wine rises with great finesse, without much body, but with a delicate length."*

Bettane and Desseauve Guide 2020 (August 2019): 16.5/20. *The small west-facing valley allows the grapes to ripen well and produce a wine that is both broad and sharp, with great amplitude.* Peak drinking window: 2019-2025.
Food and wine pairings: river fish, goat cheese, cheese platter, pasta and risottos with fish and seafood, cow's milk cheeses, raw fish, sushi.

Technical sheet written by the domaine:

Grape variety: sauvignon blanc.

Lieu-dit: Petit Chemarin. Parcel selection from the village of Bué.

Soil: Caillottes, limestone stones from Sancerrois.

Age of the vines: Planted in 1968.

Organic approach: no herbicides, insecticides, acaricides, anti-rotting agents, etc.

Yields: 45 hl/ha (bud thinning, green harvesting).
Manual harvesting with an initial sorting of the grapes.

Vinification and aging: aging in 4 barrels, including 1 new, and stainless steel tank.