

# Domaine Vincent Pinard Sancerre "Chêne Marchand" dry white 2023



Sancerre  
Vincent Pinard  
VIGNERON

**Product price:**

**€264.00**

**Product features:**

Area: LOIRE

Winemaker: Vincent Pinard

Vintage: 2023

Appellation: Sancerre

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 96/100

Cépage dominant: sauvignon

Alcool: 13,5

**Product short description:**

**96/100 RVF.** This parcel selection is the cuvée flagship of the domaine Pinard... to be forgotten for a few years in the cellar. A reference terroir in Sancerre.

**Product description:**

**PRESENTATION OF DOMAINE PINARD**  
**+ ALL ITS OTHER CUVEES IN STOCK**

Comments on this:

**Sancerre Chêne Marchand 2023 from domaine Pinard**

**RVF Guide to the Best Wines of France 2026** (August 2025): **96/100**. *Once again, Chêne Marchand captivates with its remarkable purity: a white wine that is both powerful and golden with a stimulating back structure. These wines need time; they will reveal themselves in the coming years.*

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**Clément Pinard:** *"One of the greatest Terroirs of Bué, here the limestone offers a very complex wine, Chêne Marchand is often a wine for aging. As broad as it is long, with aromas of chalk and citrus. Approximately 5200 bottles produced."*

**Florent and Clément Pinard:** *Chêne Marchand is a famous cru in our village of Bué. This terroir is composed of Oxfordian Limestone, a very chalky and stony soil. On this plateau, the exposure is ideal, West, East, and South, which gives the wine great power. The richness of Chêne Marchand is tempered by the mineral freshness of the soil.*

**Technical sheet for this cuvée written by the domaine:**

100% sauvignon blanc on a gravelly soil (limestone stones from Sancerre) and limestone subsoil, average age of 40 years.

**Lieu-dit:** Vieille Vigne du Chêne Marchand, parcel selection from the village of Bué.

Vines are grassed and soil worked under each vine. Organic approach: no herbicides, insecticides, acaricides, anti-rot agents, etc.

**Yields:** 45 hl/ha (bud thinning, green harvesting), approximately 5000 bottles in a "normal" vintage.

**Manual** harvesting with a first sorting of the grapes. Second sorting on a vibrating table and no "auger" at the reception of the harvest: the grapes are intact.

Pneumatic pressing

**Aging:** 4 oak barrels, including 2 new, and stainless steel tank.