

Julie et Patrick Noel Sancerre

THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Sancerre

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: In the winery, the grapes are pressed very gently and the must is put into stainless steel tanks. There, fermentation occurs with indigenous yeasts at low temperatures to preserve the aromatics. Each terroir type is vinified separately. The wine then rests in tank, without bâtonnage, with only one racking two months after fermentation. It is then left undisturbed on the fine lees until blending and bottling the following summer.

AGING: In tank for 9 months on fine lees; minimum of 1 yr in bottle

THE STORY

Julie & Patrick Noel have 80% of their holdings in the village of Chavignol and the remaining 20% in the village of Sancerre. They are making some of the most structured, soulful wines in the region and have risen to be among the very top family domaines in Sancerre. In contrast to many estates in an appellation not presently known for complexity, the Noël family maintains an incredibly passionate following in France from their reputation for making wines of intensity, grace, and complexity.

BIOGRAPHY: Julie Noël completed her studies at the Lycée Viticole de Beaune, followed by training at the Faculty of Oenology of Bordeaux, obtaining the National Diploma in Oenology. She also worked several vintages domestically in Burgundy, Bordeaux, Roussillon, and the Rhône Valley, and in New Zealand.

THE ADJECTIVES

OVERALL: Bright and Vibrant

AROMAS / FLAVORS: citrus, grass, pineapple, and minerality

MOUTHFEEL: fleshy midpalate with great concentration and vibrancy

THE SELLING POINTS

SUSTAINABILITY: Vegan, Biodynamic In Practice

