

PATRICK NOEL SANCERRE BLANC



100% Sauvignon Blanc. Lush citrus aromas with steely wet stone and herbaceous notes. Flavors of lemon, grapefruit, pineapple and apricot. High acidity, with great harmony between fruit and acid. Excellent structure and a big mouth feel. Julie Noël has an incredibly passionate following in France from her reputation for making wines of intensity and grace and for her clear communication of terroir.

From estate vineyards located primarily in the villages of Chavignol and Sancerre, with a small amount of fruit from Saint-Satur. The vines are planted in all three soil types of the region: Silex (flinty clay) in Sancerre, Terre Blanche (clay-limestone) in Chavignol and Saint-Satur, and Cailottes (stony calcareous limestone) in Chavignol. The vines are 30 years old. The grapes are pressed very gently and the must is put into stainless steel tanks. Fermentation with indigenous yeasts at low temperatures. Each terroir type is vinified separately. Aged in tank for 9 months on the fine lees, then a minimum of one year in bottle.

The domaine was created in 1988 by Patrick Noël in his native village of Saint-Satur, at the base of the Sancerre hill. Patrick is descended from more than three centuries of vigneron, all from the village of Chavignol. Historically in the Noël family, the vines have been transmitted from mothers to daughters; Patrick is an exception to this rule, but his daughter Julie, is today part of a long matriarchal line. The domain farms over fifty plots totaling over 44 acres in Sancerre, Menetou-Salon and Pouilly-Fumé. The cellar was built within the 14th-century monastery vineyards of the Abbey of Saint-Satur, buried in the hillside where they work exclusively by gravity, overlooking the entire Loire Valley with breathtaking views of Sancerre. They bottle only estate fruit, fermented with indigenous yeasts. They are certified through an ecological farming program in France known as Haute Valeur Environnementale (HVE); an approach that focuses on the ecology and balance of the vineyards with the surrounding ecosystems. Julie Noël is undoubtedly among the rising stars of the Loire Valley. With her impressive historic family vineyards and extensive winemaking experience, Julie has the blueprint to make the great Sancerre wines of the future.

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Tasting Note:

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Shelf Talker:

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