

PATRICK NOEL CUVÉE EXCELLENCE SANCERRE



100% Sauvignon Blanc from 60-year-old vines in Chavignol. The low yield gives a very concentrated wine. Complex aromas express all the maturity of the harvest, developing delicate floral, citrus, fruity & exotic notes. High minerality and fresh, fine acidity. Round, full & rich with a long aromatic persistence & an exceptional finesse.

From a vineyard in Chavignol - lieu-dit 'Les Bouffants'. The vines are 60+ years old. The soil is small limestone pebbles mixed with clay. The grapes are hand-picked in small crates and pressed very gently, and then the must is put into stainless steel tanks and allowed to settle. Spontaneous fermentation with indigenous yeasts at low temperatures for 3 to four weeks. The wine rests in stainless steel tank for 9 months on the fine lees, without bâtonnage and only one racking 2 months after fermentation. The wine is gently fined with bentonite before bottling the following summer.

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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100% Old-Vine Sauvignon Blanc. Complex aromas of floral, citrus & exotic fruit; high minerality & fresh, fine acidity; round, full & rich with a long aromatic persistence & an exceptional finesse.

Shelf Talker:

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