



## DOMAINE ROGER ET DIDIER RAIMBAULT SANCERRE VIEILLES VIGNES 2014

**"Everyone loves Sancerre."  
 THE WALL STREET JOURNAL**

- **Appellation:** AOC Sancerre (Loire Valley)
- **Vineyard:** 100% **Sauvignon Blanc** vines planted on steep clay-limestone hills called terres blanches (Kimmeridgian marl)
- **Winemaking:** Grapes gently pressed and vinified in temperature-controlled stainless steel vats. The must is cold-settled for 24 hours. PH between 3 and 3.2 is sought, for a good alcohol/acidity balance.
- **Aging:** Aged on fine lees for 18 months. Stirring (bâtonnage) during the first 6 months, every 3 weeks, so as to keep the white lees in suspension. These lees give richness and power to the wine, and favor aromatic complexity with minimum sulfite addition.

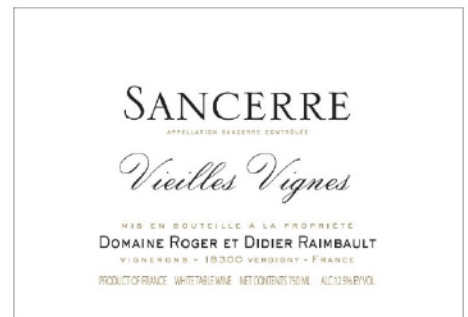
ROGER ET DIDIER RAIMBAULT's domaine is located in the *Verdigny* commune, right in the heart of the Sancerre wine region. The family has been growing vines for some 400 years, and owns 43 acres of vineyards on the sharp slopes of *Verdigny and Sury en Vaux*. These 500 to 1000 feet high hills rise in a slope of up to 40%, offering various sun exposures which gives the terroir authenticity and complexity to their wines. In order to fully express the terroir, vines are cultivated with great care-all year round. They use simple *Guyot* training and remove buds for greater vigor. Soils are worked to minimize herbicide use and grass is planted to fight erosion. With these methods, they maintain vigor in the vines to harvest healthy and well balanced grapes.

### Two main points define this wine:

1<sup>st</sup> The *Vieilles Vignes Cuvee* comes from 100% Sauvignon Blanc vines aged 35 to 50 years old.

2<sup>nd</sup> These vines are planted on one single terroir called "terres blanches"- (clay limestone) located in the village of *Verdigny* which bringing great richness and complexity to the wine.

*Wines from this single terroir show* incredible roundness, intensity, coupled with fruit and floral notes. Finishing with elegance and a persistent refreshing minerality.



Pair with white meat, grilled fish, lobster, and goat cheese.

Rated **93** by International Wine Report:

**This is simply sensational!** The mineral-rich soils are evident in this wine as it instantly opens with crushed stones and smoke followed by fresh aromas of gooseberry, lychee, lemon oil and hints of honeysuckle. On the palate this possesses a remarkable rich texture, which is cut through beautifully with vibrant acidity and gorgeous minerality. It continues to impress all the way through the finish with its striking balance and precision. **This is drinking absolutely fantastic right now.** (Best 2016-2021) - July, 2016 (JD)