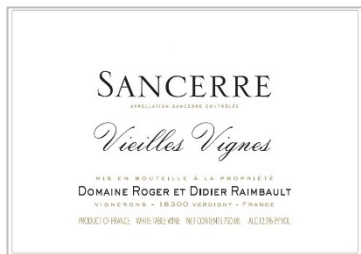


DOMAINE ROGER & DIDIER RAIMBAULT

AOC SANCERRE « Vieilles Vignes » 2017

Single Estate – GPS 47.35326, 2.79299



ORIGIN

Loire Valley, France

APPELLATION

AOC Sancerre

VINEYARD

35-50-year-old vines planted
in clay-limestone soils

BLEND

100% Sauvignon Blanc

FARMING

Hand-harvested and sorted
separately based on
ripeness.

AGING

Aged on lees for 12-18
months

TECHNICAL INFORMATION

13.5% Alc. |

Roger et Didier Raimbault's 2017 'Vieilles Vignes' Sancerre is a fresh, alive wine with notes of tropical fruits that are balanced out by crisp citrus yet maintaining its full and generous mouthfeel with a vein of minerality to provide a wonderful counterbalance.

Sancerre's 2017 vintage may have begun as a challenge, however, it had a perfect finish. A chilly spring followed by a warm, picture-perfect summer made up for the conditions early in the season, allowing the Loire's grapes to ripen fully on the vine about a month ahead of schedule. The result was a high-quality, very drinkable vintage that can either be stored long-term or enjoyed right now.

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 400 years, and owns 17.5 hectares of vineyards comprised of 51 different parcels of vines set on sharp slopes of Verdigny and Sury en Vaux. These slopes range from 500 to 1,000 feet above sea level. This range in altitude provides various sun exposures and terroirs which in turn provides incredible complexity and diversity to the wines.

The grapes come from vines that range between 35 and 50 years old planted in clay-limestone soils known as *les terres blanche*. This mono soil, accompanied by the age of the vines, gives a heightened quality of elegance and minerality to the wine that can only be achieved through this combination.

ACCOLADES

2018 Wine Enthusiast– 91 Points

“Produced from vines that are up to 50 years old, this wine is still fresh, ripe with hints of tropical fruit to balance the crisp citrus. It is full and generous. Touches of minerality provide contrast. Drink now.” –W.E.

