

SANCERRE

Les Chasseignes
2013

Julien et Clément
RAIMBAULT

DOMAINE DU PRÉ SEMELÉ

Domaine du Pré Semelé lies in a tiny valley a few miles northwest of the hilltop town of Sancerre. The estate is managed by the third generation of the family Raimbault, brothers Julien and Clément, vigneron and winemaker, respectively. They are guided by their father Rémy, who has worked their vineyards for decades with his brother Claude. This is another wonderful example of the younger generation taking over the reigns of a family estate and elevating it to a new higher level.

GRAPES / SOILS

Sauvignon Blanc	Planted 1965 - 1985	Very stony limestone	0.9 ha
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THE WINE

Vineyard Profile

Size of Vineyard: 0.92 ha

Soil Composition: Limestone

Training Method: Taille Guyot

Elevation: 280

Vines/Acre: 7000

Exposure: Southwest

Harvest Notes

Harvest Time: Mid-September

First vintage of this wine: 2010

Number of bottles produced: 6,000

Fermentation Container: Stainless steel

Length of Alcoholic Fermentation: 15 days

Fermentation Temperature: 18°C

Winemaker's Notes

Its solar and limestone terroir gives it ripe fruit notes (white peaches, juicy pears) and minerality. The palate is rich and balanced with a nice attack with finesse and great length that will make you salivate by its mineral side.

Technical Information

Varietal Composition: 100% Sauvignon Blanc

Alcohol: 13.0%

pH Level: 3.15

Residual Sugar: 1 g/L

Acidity: 5.04 g/L

Dry Extract: 21 g/L

GENERAL INFO

Country	France
Region	Loire Valley
Appellation(s)	Sancerre
Proprietors	Rémy, Clément & Julien Raimbault
Founded	2001
Winemaker	Clement Raimbault
Annual Production	7,000 9L cases
Farming (Sustainable, organic, biodynamic)	Sustainable