



Laurent Reverdy
Owner

DOMAINE REVERDY DUCROUX 2023 AOP Sancerre Blanc

— Background —

The Reverdy-Ducroux Domaine is situated in the village of Verdigny. Its vineyard stretches over different plots across 7 communes at the heart of the Sancerre vineyards. The Revery-Ducroux family has been cultivating its wines on the famous Sancerre hillsides for 14 generations. With a passion for the colorful expressions of his terroirs, Laurent Reverdy, alongside his team, chooses grapes at full natural maturity to bring about his fruitiest Sancerre wines. Furthermore, all the grapes, red and white, are destemmed in order to enhance the fruity character at the expense. The Domaine produces many white, red and rosé crus which represent the many mineral, floral or fruity expressions of its micro terroirs.

The wines, now renowned, are sold all over the world and put the Domaine at the forefront of Sancerre wine production. Alain Reverdy has also renovated the cellars with the addition of new buildings set into the hillside of the Verdigny vineyard in order to pump the wines by gravity. The cellars enable running off the juice whilst sheltering it from the air, racking by gravity, and a natural optimal temperature to create the best crus.

— Viticulture —

- Density of 7,000 to 8,000 vines/hectare.
- The grape harvest has been modernized by using a new trembling reception trough for grapes that respects the quality of the grapes, and pneumatic presses that limit oxidation and preserve the finesse of the vintage. Furthermore, all the grapes, red and white, are destemmed in order to enhance the fruity character at the expense of the plant aromas.
- Pruned in Guyot simple Poussard, the vineyard is conducted in sustainable cultivation aiming a yield of 55hl / ha. Plowing and hoeing are practiced to combat weed competition.

— Winemaking—

- The harvest, chosen at maturity, is destemmed and gently pressed by our latest generation presses. The must is decanted rigorously and is followed by fermentation in concrete vats in neutral yeasts.
- The Domaine uses thermo-regulated concrete and stainless steel vats for the vinification of the various crus. Neutral yeasts guarantee the metabolism of the alcoholic fermentation, thus respecting the expression of each terroir.
- After aging on fine lees, this Sancerre is filtered and bottled, then corked under vacuum in natural cork.
- **100% Sauvignon Blanc**

— Tasting Notes —

It is fruity, floral with a mineral edge and citrus and herbal fruits. The wine is very pleasant in the mouth: racy and round, it offers a delicately acidic finish that gives it a nice freshness.

