

The parcel named "Les Coinches" is located between Verdigny and Chavignol on a pebbly-chalk soil ("caillotes"). The vines are planted on terraces on a very steep hillside. All the work is made by hand, and the soil is horse-ploughed. Such a slope forces us to bring up the harvest with the help of a winch.



Grape variety	100% Sauvignon
Soil type	Pebbly-chalk soil ("Caillotes")
Average age of vines	15 year-old
Pruning	Simple Guyot cut
Harvesting	Hand harvesting in small crates on September 15th, 2023
Wines press	Grapes are intact when they are brought into the pneumatic presses with a conveyor to save them from oxidation and pummeling.
Vinification	Slow fermentation at low temperature (between 16 and 20°C - 61 and 68°F) and ageing are conducted in 600-liter casks. This wine stays on lees during 7 months.
Maturing	On lees during 7 months, in 600-liter oak casks.
Production	2000 bottles
Tasting	Very fine nose with notes of pear, white flowers and minerality. The mouth is sharp with tension and fineness. The finish is mineral, calling the chalky terroir to mind.

