

NICOLAS MILLET

SANCERRE – LE CHÊNE MARCHAND

LOIRE

Story

With vineyards dating back to 1700s, Bernard and Pierre Millet created the domaine in the 1930's. They considered the soils perfectly adapted to vines and decided to start planting to produce grapes and wines of the highest quality.

Nicolas Millet (9th generation winemaker at the property) took over the estate in 2010. Nicolas continued the tradition and created a mosaic of 40 different plots, and a domaine of 19.25 hectares planted with Sauvignon Blanc and Pinot Noir.

Farming philosophy : Organic (in conversion since 2021) and biodynamic

Vineyard Information

Grape varieties : 100% Sauvignon Blanc

Plot size : 0.4 ha (.99 acres) located in Bué

Average age of the vines : 30 years

South facing

Elevation : 260m (853 ft)

Soils : 100% Oxfordian limestone "caillotes"

FARMING PRACTICES

- Training method : Guyot Pousard
- Debudding & green harvesting
- Regenerative agriculture (improve soil life, increase biodiversity, cover crop to sequester maximum CO2)
- No herbicides
- Decoction and infusion of plants (horsetail, nettle, willow)
- Use of the lunar calendar
- Organic treatments and fertilizers (compost)

Winemaking

- Mechanical harvest / Destemmed
- Slow Pneumatic press
- Cold settling : 5 days
- Yeast : Indigenous
- Fermentation : Temperature-controlled stainless-steel tanks / 15 days - No malolactic fermentation
- Aging : 12 months in sandstone amphoras/ on lees with regular stirring
- Fined : Yes
- Filtration : Light filtration
- SO2 Total : <100ppm No addition of sulfur during vinification
- Vegan : Yes

Tasting notes

Straight out of the bottle it's polished and exhibits a complex range of mineral notes, friendly but taut citrus and white stone fruits, sweet herbs, fresh grasses with an immense amount of purity and laser-sharp focus.



Press ratings

90 pts Wine Enthusiast – 2022 vintage