

DOMAINE FRANÇOIS MILLET

SANCERRE – TENTATION

LOIRE

Story

Bernard and Pierre Millet created the domaine in the 1930's. They considered the soils were perfectly adapted to vines and decided to start planting to produce grapes and wines of the highest quality. Nicolas Millet (the 3rd generation) took over the estate in 2010 and continued the efforts of his family and extended it to 19,5 hectares of vines planted with Sauvignon Blanc and Pinot Noir.

Farming philosophy : Organic (in conversion since 2021) and biodynamic
« Tentation » because it was a new experience for the estate to make a white wine entirely aged in barrel.

Vineyard Information

Grape varieties : 100% Sauvignon Blanc

Plot size : 0,15 ha (0,4 acres)

Average age of the vines : 60-65 years

South East facing

Elevation : 190 m (626 ft)

Soils : clay-limestone

FARMING PRACTICES

- Training method : Guyot
- 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
- Pneumatic press
- Cold settling : 5 days
- Yeast : Indigenous
- Fermentation : Temperature-controlled stainless-steel tanks / 15 days - No malolactic fermentation
- Aging : 12 months in new and seasoned large acacia barrels / on lees with regular stirring
- Fined : Yes
- Filtration : Yes
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

Intense nose revealing perfumes of white fruits and spices. Scents of acacia honey, exotic fruits and yellow fruits awakened by the aging. Flavors of ripe white fruits, roasted and oaky notes of vanilla, coffee and sweet spices on the palate. Round, smooth and crisp finish.

