

NICOLAS MILLET

SANCERRE – LE CROT A L'ÂNE

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% Pinot noir

Plot size : .82ha (2.03 acres) located in Vinon

Average age of the vines : 40 years

Facing : South

Elevation : 260 m (853 ft)

Soils : 100% Flint

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
- Direct press
- Cold settling : 5 days
- Fermentation : Temperature-controlled stainless-steel tanks / 15 days - No malolactic fermentation
- Aging : 6 months in stainless-steel tanks / On lees with stirring
- Fined : Yes
- Filtration : Yes
- SO2 Total : <100ppm No addition of sulfur during vinification
- Vegan : Yes

Tasting notes

A straightforward nose with scents of red berries, typical of Pinot noir. A waltz of fresh and ripe fruits crunches on the palate.

Complexity and length on the palate. Fresh finish.

