

NICOLAS MILLET

SANCERRE – LES GARENNES

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 : 4 ha (9.88 acres) located in Bué and Vinon

Average age of the vines : 45 years

South East/West facing

Elevation : 180-250 m (590-820 ft)

Soils : 100% limestone (« Caillottes »)

FARMING PRACTICES

- Training method : Guyot Poussard
- 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
- Fermentation : Temperature-controlled stainless-steel tanks / 15 days - No malolactic fermentation
- Aging : 8 months in stainless-steel tanks / on lees with regular stirring
- Fined : Yes
- Filtration : Yes
- SO2 Total : <100ppm No addition of sulfur during vinification
- Vegan : Yes

Tasting notes

Nose on white stone fruits, very slightly toasted on its youth, rather soft and complex. Ample and round mouthfeel.



Press ratings

91 pts Wine Enthusiast – 2019 vintage