

# NICOLAS MILLET

## SANCERRE – LES RIMBARDES

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% Pinot Noir

Plot size : 0.5ha (1.24 acres) located in Bué

Average age of the vines : 60 years

South facing

Elevation : 270m (885ft)

Soils : 100% Kimeridgian clay « Terres Blanches »

#### 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 : Spontaneous alcoholic fermentation, whole cluster
- Aging : 16 months 100% French Oak barrels
- Fined : Yes
- Filtration : Light filtration
- SO2 Total : <100ppm No addition of sulfur during vinification
- Vegan : Yes

### Tasting notes

Deep and black fruity bouquet of black cherries, sweet dark berries, a lovely touch of spice tones, raw cocoa, and dollop of fresh herbs.

On the palate the wine is bright, full-bodied and quite elegant in profile, with a fine core of fruit, excellent soil undertow, ripe, well-measured tannins and a long, focused and tangy finish.



### Presse Ratings

92 pts Wine Enthusiast - 2022