

# NICOLAS MILLET

## SANCERRE – LES GRAND CHAMPS

LOIRE

### Story

The domaine was first created in 1700s, 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 2008 and continued the efforts of his family and extended it to 19,25 hectares of vines 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 : 2.00 ha (4.94 acres) located in Sancerre  
Average age of the vines : 30 years  
South Southeast  
Elevation : 280m (919 ft)  
Soils : Buzancais, hard limestone

#### FARMING PRACTICES

- Training method : Guyot Pousard
- 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 : 10 months in stainless-steel tanks / on lees with regular stirring
- Fined : Yes
- Filtration : Light filtration
- SO2 Total : <100ppm No addition of sulfur during vinification
- Vegan : Yes

### Tasting notes

Les Grands Champs evokes a lemon pastry, a little buttered. Full and generous mouth, with a very diffuse acidity and a soft and delicate mouth.



### Press ratings

90 pts Wine Enthusiast – 2022 vintage