

# 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% Kimmeridgian clay « Terres Blanches »

#### 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

Pale salmon in the glass, with lifted notes of wild strawberry, blood orange, and a hint of white florals. The palate is dry and vibrant, offering juicy red berries, subtle citrus, and a deeper, chalky minerality. The Terres Blanches terroir lend a rounder texture and a lingering, saline finish. Elegant and expressive

