

SANCERRE & POUILLY- FUME'

Loire Valley Sancerre and Pouilly



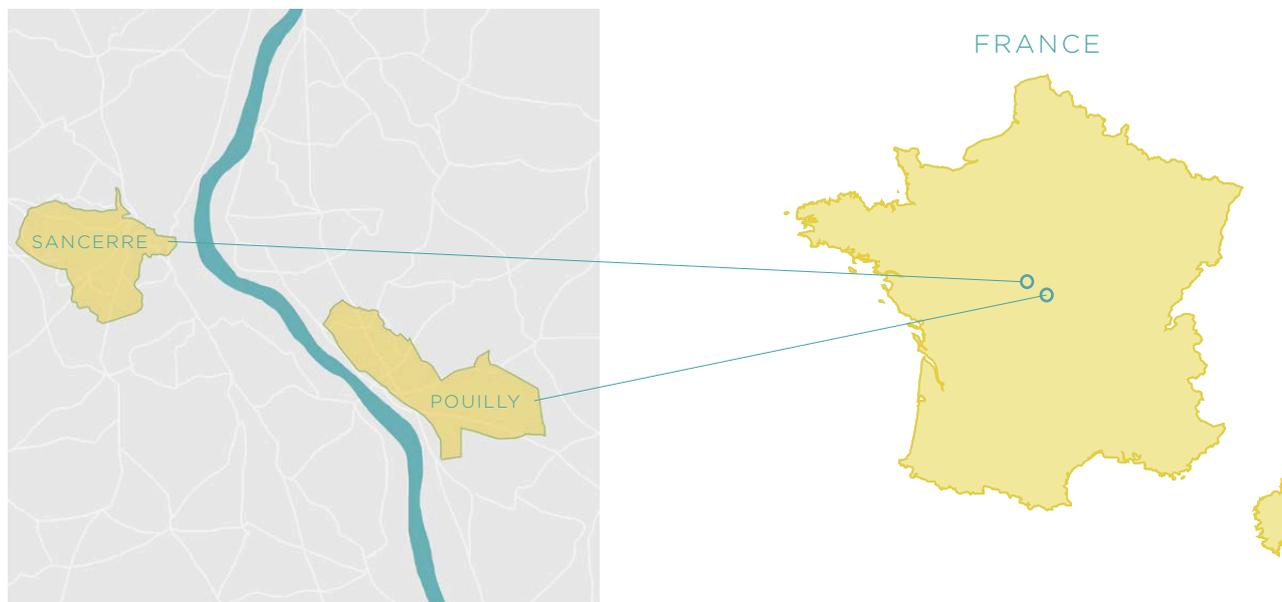
The Sancerre and Pouilly territories are found one in front of the other along the path of the Loire River in central northern France. Aside the river, there exist sub-areas dedicated to wine production and among these is found the least extensive one, with a less than 7,500-acre vineyard from which white, red, and rosé wines are produced.

The climate is continental, even if the river mitigates the effects derived from being located at the northern limit for viticulture development (because of this factor, the

moment of harvest is crucial, even only a few days or a week can produce wines of herbaceous sensations or a scarce ripeness, rather than wines rich with tension). However, one of the big problems, meteorologically speaking, is the late spring hail that often affects this area.

In this area, there are three appellations:

- Sancerre
- Pouilly-Fumé
- Menetou-Salon



Geologically, the area is rather varied. In general, one could say that with Sancerre, marl soils – generally located in the high parts of the hills (*terres blanches*) meet calcareous/pebbly (*caillottes*) ones. These last are very similar to those present in Chablis since they are rich in seashells, though near the river, there are more flinty geological structures.

The production area of the Pouilly-Fumé instead is characterized by soils even more flinty (here called *silex*), as well as those of

sweeter slants. The area of Menetou Salon, southwest of Sancerre, has more calcareous terrains, and is in part, more clay-like.

About 20% of the Sancerre is dedicated to the production of red and rosé wines obtained from Pinot Noir. The rest of the production is the fruit of Sauvignon Blanc cultivation. Instead, in Pouilly-Fumé white wines, using only Sauvignon Blanc, are produced.

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

Top 10 Sancerre

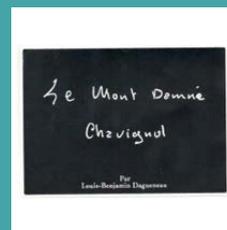
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Sancerre le Mont Damné 2015

DIDIER DAGUENEAU

From one of the great legends of Pouilly and from one of the great terroirs of Sancerre. A common denominator is the varietal that this label expresses on the nose, full of wild notes of aromatic herbs, mixed with the sweetness of white peach. In the mouth, it is balsamic, flavored by sweet flashes of white fruit and acidity from citrus.



93+



Sancerre Galinot Silex 2015

GITTON PÈRE ET FILS

Sancerre derived from flinty soil. Aged in oak of various dimensions. A better than good vintage that allows this wine to support very well, aging in oak, without becoming fat or too spicy. Scents of white peach, fresh, aromatic herbs, and lemongrass. Powerful, but controlled mouth, very flavorful from mid-palate on.



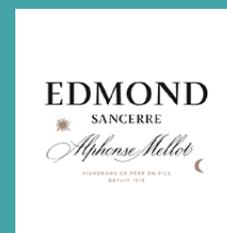
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Sancerre Cuvée Edmond 2014

ALPHONSE MELLOTT

Notwithstanding the terrible vintage, many top wines of the denomination were produced. One should not miss an appointment with this cuvée of great depth. Vinified in oak of various capacities, in part new and in part recycled. Aromas of white fruit and sage. The mouth is more taut than creamy, despite a nice smoothness from star anise on the finish.



92+



Sancerre Grand Chemarin 2015

VINCENT PINARD

A more than 50-year-old vineyard planted on rich terrains of caillottes. Intense and articulated aromas that range from angelica to white fruits and from anise to grapefruit. In the mouth, white fruit dominates, in particular peach, to which is added an evident balsamic trait that recalls celery. Very salty finish.



92+

**Sancerre Blanc d'Antan 2015**

HENRI BOURGEOIS

A 1940s vine on primarily flinty soils. Vinified by different passages in oak without filtration. Nose among the most articulated of the session. Particularly noticeable is white fruit, including tropical variations and tones of fresh aromatic herbs. Dry, taut, flavorful mouth softened in part by nuances of candied mint.

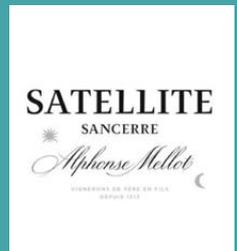


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**Sancerre Cuvée Satellite 2016**

ALPHONSE MELLOTT

A of clay-like soils, rich in flint. The essence of the soils is associated with old vines, ensuring that in the mouth, a double-natured wine manifests itself. The intensity during the sip comes from sensations of white fruit (peach and ripe pineapple) kept at bay by a very pronounced mineral aspect, and completed by the spiciness of tonka beans and candied ginger.



91+

**Sancerre Les Monts Damnés 2015**

PASCAL COTAT

Harvest usually affected by a light grape maturation process and vinified by diverse passages in barrels of more than 600 liters. Articulated aromas of citron and sage with fairly clear smoky traits. Dry and savory mouth on the entrance made more horizontal on tonalities of white and yellow fruit. Long, balsamic, and flavorful finish.



91

**Sancerre La Comtesse 2015**

LAPORTE

Take off on aromas of white flowers, accompanied by stone fruit but also by a note of kiwi that ensures that the bouquet never becomes too soft. In the mouth, much white fruit with salty touches and a consistent sensation of fresh, aromatic herbs, above all sage.



91

**Sancerre Blanc Cuvée Prestige 2016**

LUCIEN CROCHET

A mix of two plots on great inclines of very calcareous soils. Citrus and white fruit are the most evident sensations manifested on the nose. Initially citrus sip, and abundant grapefruit completed by green notes of kiwi and green apple. A finish that is profound, salty, and almost sea-like.



89

**Sancerre Cuvée Les Caillottes 2016**

JEAN MAX ROGER

Wine whose name reveals the typology of the terrain from which it is derived. The aromas as much as the gustative impact are imprinted with immediacy and freshness. The wine, however, does not express excessive simplicity. On the nose, white ripe fruit with floral touches and nuances of anise. Agile and rhythmic sip that echoes the tonalities of the nose and completes them with a light flavor.



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Pouilly Fumé

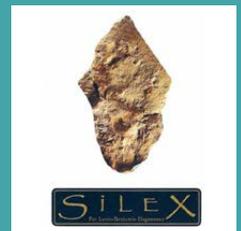
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Pouilly-Fumé Silex 2015

DIDIER DAGUENEAU

A mythic wine that on the label already highlights one of its most important aromatic and gustative players: silex. Fresh and balsamic aromas of geranium and oyster. The nose then settles on fruity notes, both exotic and not, that give structure to the sip and remain elegant, thanks to salty notes and white pepper.



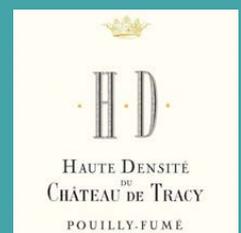
91+



Pouilly-Fumé HD Haut Densité 2014

CHÂTEAU DE TRACY

The bouquet is fresh with green notes and, drifting in and out, mixed with those dry, fruity touches. Never too sweet. In the mouth, a dry rigor initially too rigid due to an evident flavor that extends on white-pulpy fruit, such as peach and guava. Earthy and balsamic finish that recalls vetiver.



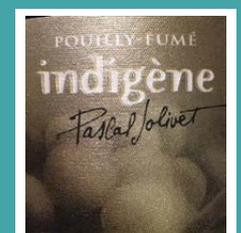
91+



Pouilly-Fumé Indigène 2016

PASCAL JOLIVET

Flinty soils and steel-only in the cantina with a long stay on the lees. Clear, but never strong aromas that mix above all a fruity smooth aspect with an austere, but pleasing note of smoke. In the mouth, vertical entrance of citrus, followed by the horizontalness of guava. Long, salty, and almost sharp from ginger.



91+



Pouilly-Fumé Les Duchesses 2017

LAPORTE

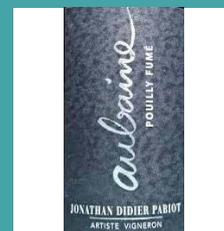
Nose with evident citrusy tonalities, accompanied and even highlighted by green, balsamic tones. The sip enters subtly and again citrusy, proceeding always in a dry manner even after acquiring tropical touches of passion fruit. Finish half way between flavorful and mentholated.



91

Pouilly-Fumé Aubaine 2016
 JONATHAN E DIDIER PABIOT

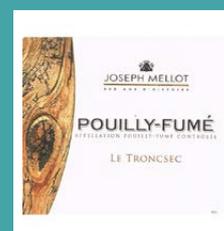
From marl-rich and calcareous soils, the wine is then vinified in concrete tanks. Slightly herbaceous aromas, tempered by citrus and fruity tones together. In the mouth, the white fruity part takes center stage, while the green resembles a mix of sensations that recall sage and pea.



91

Pouilly-Fumé le Troncsec 2017
 JOSEPH MELLOTT

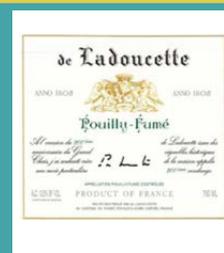
Very floral nose with balsamic notes that can evoke either lily of the valley or the green part of geranium. White fruity notes on the nose even though in this phase they remain a bit in the background. Dry sip of grapefruit, online somewhat softened by mirabelle. Finish only slightly flavorful.



91

Pouilly-Fumé 200° Vendanges
 DE LADOUCETTE

Wine that celebrates the two-hundredth harvest of the vineyard, that of 2006. Olfactory attach with notes of white mature fruit, tropical versions included, translated with great authenticity. The aftermath of the aromas is dominated instead, by smoky notes and other pleasing ones of green pepper. In the mouth, a fruity expanse but not a very profound length.



91

Blanc Fumé de Pouilly Barre à Mine 2014
 MICHEL REDDE ET FILS

From a vineyard in Tracy-sur-Loire characterized by slate-rich terrains. Vinified in wood of great dimensions and maintained on thin dregs for more than a year. A wine that does not enjoy the favors of the vintage, but compensates for it with a great fidelity to the same and with a character conferred on it by the production area. Very tense, salty mouth, with some pulpy fruit, but more citrus. Very long persistence.



90

Pouilly-Fumé Le Demoiselle de Bourgeois 2015
 HENRI BOURGEOIS

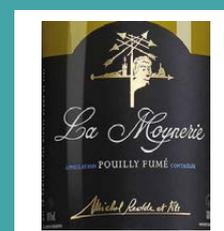
The characteristic sensations of this label are the very clear fruity notes. If the nose reveals a duality of kiwi and white peach, the opening on the mouth is more that of grapefruit. The white fruit, noticeable at mid-palate, is enriched by balsamic tonalities that evoke sage, peas, and green pepper.



89

Pouilly-Fumé La Moynerie 2016
 MICHEL REDDE ET FILS

Widely varied soils that include limestone from different geological eras, marl, and even slate. Vinification in diverse materials. Elegant and smoky perfumes mixed with white fruit and uncertain fresh green traits from not yet ripe grapes. In the mouth, a citrusy and mentholated slant, with a nimbleness of apple.



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JUNE 2018

SANCERRE AND POUILLY-FUMÉ
WINE RANKING BY
LUCA GARDINI
THE WINE KILLER

TASTING PERIOD
JUNE 2018

