

Domaine Henry Natter Sancerre



The Wines

- *Sancerre blanc*: This is the domaine's horse, a wine that never fails to make the cut for Bettane & Desseauve's annual Great Guide to French Wines, France's most serious guide. The Guide notes the "perfect maturity" the Natters obtain from their grapes, and that maturity, coupled with native yeast fermentation in *foudre*, accounts for the intense aromas and rich texture of the wine. It spends a minimum of six months aging in the big casks. Annual production averages 8,500 cases.
- *Sancerre Cuvée François de la Grange*: The base for this wine always comes from an old vine parcel of 50+ years, and a culling of *foudres* takes place in the cellar. The wine that is bottled under this label undergoes a nine to twelve-month *élevage* entirely in big casks. Annual production averages 1,650 cases.

As for the name, this is explained in the domain's printed materials: *At first, François de la Grange (1554- 1617), Baron of Montigny, was in the personal service of the King Henri III. He then became governor of Berry, Blois, and Gien, Knight of the Order of the Holy Spirit, and Marshal of France in 1595. His influence was of great importance in the development of the village of Montigny. It is therefore in homage to this powerful historical figure that we dedicate this cuvée; it, too, possesses a certain power and a large personality.*

- *Sancerre rosé*: 100% Pinot Noir, with nearly half aged for three months in *foudre* before bottling. Cécile did part of her winemaking training at Domaine Ott in Provence, and she has a knack for rosé that she's passing onto her son Vincent. They make a fresh, well-tailored rosé from the north, brought up in stainless steel.
- *Sancerre rouge*: Hey, before you scoff at Pinot Noir from Sancerre, remember that Sancerre was once the western boundary for the Duchy of Burgundy back in the Duchy's heyday. There's been Pinot growing in Sancerre's hills for ages! You should check this out.

Raised entirely in tank, this is the only wine to undergo malolactic fermentation at the domain. The Natters' rouge has that unmistakable limestone lift in the back of the palate, and as such this is a quintessential Pinot Noir from Sancerre's Kimmeridgian soils. It's not just drinkable; it's gulpable.