



MERLIN CHERRIER SANCERRE

Vintage '59 began working with Merlin Cherrier in 1997, its first handshake contract. In 2022 Thierry Merlin handed the reins to his daughter Agathe, the 5th generation Merlin. The domaine has 32 acres spread across 30 parcels, almost all of which are in Bué.

VINEYARD



Site: Bué occupies a small pocket canyon immediately west of the hilltop town of Sancerre. The horseshoe ring of hills rising above the small village is covered in vines.

Soil: Sancerre was once underwater within the Paris Basin, which accounts for its soils (as it does the cliffs of Dover, whose height gives a sense of the depth of this soil). Bué has a preponderance of *caillottes*, or Oxfordian limestone, a very stony and compact limestone without a lot of topsoil or clay, as well as *terres blanches*, or Kimmeridgian Marl which is a younger soil with more clay. These are Sancerre's two main soil types (silex, or flint, is the third and smallest type).

Vines: From a blend of parcels totaling 27.5 acres. Sustainable farming without the use of herbicides or pesticides and with cover crops sown between the rows.

Varieties: Sauvignon Blanc.

CELLAR

Vinification & Aging: Ferments are done with a neutral starter yeast and *élevage* takes place in steel. Bottling is done in early summer following the harvest.

Production: Production averages 7,000 cases.

Profile: A classic Sancerre that reflects Bue's chalky mix of terroir beautifully with its concentrated elegance.
