



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.



MERLIN CHERRIER SANCERRE ROUGE

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 who is farming more progressively. The domaine has 32 acres spread across 30 parcels, almost all of which are in Bué.



VINEYARD

- Site:** Les Rimbardes east of Bué, near the border of Sancerre.
- Soil:** Heavy clay over limestone base.
- Vines:** From two parcels of just under 4 acres of mature vines planted in 1964 and 1988 with *sélection massale* vines from Irancy.
- Varieties:** Pinot Noir.

CELLAR

- Vinification & Aging:** Ferments are helped along with a neutral starter yeast and élevage takes place mostly in tank with a smaller amount in older 600L barrels.
- Production:** Production averages 500 cases.
- Profile:** A juicy red chock full of cherry notes and a smoky finish.



MERLIN CHERRIER SANCERRE CHÊNE MARCHAND

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 village is covered in vines. Chêne Marchand is Bué's unofficial *grand cru* and its crown jewel, growing on the small western plateau above the village.

Soil: The limestone soil here is especially rocky—*caillottes*, Oxfordian limestone's stony marl.

Vines: From two parcels of mature vines totaling two acres (out of the lieu-dit's 30).

Varieties: Sauvignon Blanc.

CELLAR

Vinification & Aging: Ferments are spontaneous and *élevage* takes place in vat where the wine rests on its fine lees for 12-18 months. No fining or cold stabilization, and only a light filtration at bottling.

Production: Production averages 550 cases.

Profile: An elegant, long and savory rendition of Sauvignon Blanc.



DOMAINE THIERRY MERLIN CHERRIER SANCERRE

GRAND CHEMARIN

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 village is covered in vines. On the western plateau is the Chêne Marchand lieu-dit; opposite, on the eastern plateau steeply above the Merlin household, is the Grand Chemarin lieu-dit.

Soil: Sancerre's main type of soil: *caillottes*, or Oxfordian limestone, a very stony and compact limestone without a lot of topsoil or clay and here (unlike Chêne Marchand, lower down across the canyon) with cherry-sized pebbles rather than rocks.

Vines: From 3 acres of vines in four parcels, facing south. A third of the vines were planted in 1990 and the rest in 2008.

Varieties: Sauvignon Blanc.

CELLAR

Vinification & Aging: Ferments are spontaneous and *élevage* takes place in steel and in neutral Burgundian barrels (roughly 50/50). No fining or cold stabilization, and only a light filtration at bottling.

Production: First raised and bottled as its own *cuvée* in 2018. Production averages 150 cases.

Profile: Immensely elegant and rich, with broadly floral aromas, finesse, and precision. Long-lived.