



## MERLIN CHERRIER SANCERRE GRAND CHEMARIN

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Vintage '59 began working with Merlin Cherie in 1997, its first handshake contract. In 2021 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.

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### 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:** In recent wet years, ferments have been started with a neutral yeast. Élevage is in 20HL *foudre* plus 228L barrels and vat. No filtration prior to bottling, which takes place after 18 months of aging.

**Production:** First raised and bottled as its own cuvée in 2018. Production averages 600 cases.

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