



HENRY NATTER SANCERRE

Henry and enologist Cécile Natter started their domaine in 1974 with a family hectare in Montigny in Sancerre's southwestern heights, a terroir noted for its preponderance of *terres blanches*, or Kimmeridgian Marls, which give great power to the wines and a remarkable ability to age without oxidation. Today the domaine farms 57 acres of vines: 47 acres of Sauvignon and 10 acres of Pinot Noir. Son Vincent now manages the vineyard and cellar work aided by his sister Mathilde.

VINEYARD



Site: Southwest Sancerre, widely planted before phylloxera struck in the 19th century and left mostly barren of the grape save for a few modern pioneers like the Natters. The commune borders the appellation of Menetou-Salon.

Elevation: 250-350 meters

Soil: Kimmeridgian limestone marls (think the white cliffs of Dover). Kimmeridgian arcs around the side of the Sancerre appellation, from Montigny in the southwest up and over to Sury-en-Vaux in the north.

Vines: Organic compost and homeopathic applications in place of chemical fertilizers. Southeastern to southwestern exposure.

Varieties: Sauvignon Blanc.

CELLAR

Vinification & Aging: Native yeast fermentation in huge old wood *foudres* where the wine ages a minimum of 6 months before being racked into stainless steel. No malolactic fermentation.

Production: 8,500 cases.

Profile: A rich rendition of Sancerre with intense aromas and broad texture.
