Domaines Minchin Morogues Blanc

Certified organic*

Bertrand Minchin and his daughter Louise farm 27 acres of Sauvignon Blanc in Morogues and 17 acres of Pinot Noir in Humbligny in the Menetou-Salon appellation. The commune of Morogues is squarely anchored in the same band of Kimmeridgian that makes an arc from the southwest to the northeast in the Sancerre appellation, and Morogues lies only minutes across the border.



VINEYARD

Site: From the Morogues hills, minutes from the southwestern border of Sancerre.

Soil: Calcareous Kimmeridgian limestone.

Vines: Hand harvested. Farmed organically since the early 2000s; *certified organic in Europe since 2022 (but not in US).

Varieties: Sauvignon Blanc.

CELLAR

Vinification & Aging: Fermentation starts with a neutral yeast and finishes wild, entirely in steel. Elevage lasts well over winter.

Production: 4,500 cases.

Profile: The style chez Minchin is low octane and precise while paradoxically delivering a textural complexity that leaves one eager for the next sip. The price differentiates it from Sancerre; tasted blind, there's no difference!