

# DOMAINE CHERRIER ET FILS

The Cherrier family has been a proprietor in Sancerre for three generations. In addition to twenty-five acres of Sauvignon Blanc and 2.5 acres of Pinot Noir vineyards, the Cherriers are among the best producers of the famous goat cheese, Crottins de Chavignol.

Sancerre is situated at an altitude of 350 meters. The vineyards are set in a harmonious landscape of gently contoured hills dominated by the picturesque medieval town of Sancerre.

The vineyards at Sancerre occupy a beautiful setting. The dry, limestone soils of the area are known locally as caillottes. On higher ground, more limestone soils of the type locally called terres blanches, belonging to the same stage of the Jurassic period as the finest soils of Chablis, are found. These limestone soils give a supple structure to the wines of Sancerre. Around Sancerre itself, the soils are clayey and siliceous.

Primarily, traditional vinification methods are used in Sancerre but some developments have been made in the choice of equipment, casks, and vats. The most successful advance made in Sancerre has been the ability to control fermentation temperatures. Cherrier's vinification is classic white wine fermentation in enamelled cement vats, and bottling is done early to preserve the fruit.

The average age of Cherrier vines is 35 years. Average yield for the last five years has been 60 hectoliters per hectare.

80% of the production of the Cherrier domaine is estate-bottled and has been for forty years. The



balance of the family's production is sold off in bulk to négociants in the Sancerre region.

In addition to the domaine's market in the United States, it has broad distribution in French restaurants in which it enjoys an enviable reputation.

