



Domaine Moreux

AOC Sancerre – 2007 Vintage

Website: www.intvin.com

THE SANCERRE AOC is regarded as the spiritual home of Sauvignon Blanc, making wines of great purity and elegance. The town lies on an outcrop of the chalk that runs from the White Cliffs of Dover down through Champagne and Chablis. A series of small valleys cut through the chalk, each with their own soils and microclimate, leading to a local obsession with terroir.

In the east are the 'flints' that make mineraly, long-lived wines. Between the town and Verdigny the soil consists of marl and gravel - 'les caillottes', producing fruity, well balanced wines. And in the southwest, away from the river towards Menetou-Salon, the chalky 'terres blanches' (white ground) produce weightier wines.

White Sancerre was one of the original AOCs awarded in 1936. The AOC area has expanded fourfold over the years, most recently on 18th March 1998.

THE ESTATE The "Domaine Roger et Christophe Moreux" has been a family domain for generations. One of the oldest families in Sancerre (since 16th century), it owns and farms 23 acres of prime Sauvignon Blanc and Pinot Noir. The domain produces 5,000 cases per year.

Domaine Roger et Christophe Moreux is located in Chavignol, a small village within Sancerre where one of France's greatest cheeses is made: "Crottin de Chavignol". **This village also produces the finest wine of the whole appellation with the greatest expression of terroir.**

The wine is made from grapes grown on the calcareous clay soils of "**Les Terres Blanches**", **one of the best terroir of the appellation** resulting in an intense, structural, mineral wine.

TERROIR Clay and limestone white soils (called the "terres blanches")

Age of the vines: 15 to 30 years old. Size of the vineyards: 12 acres

GRAPE 100% Sauvignon Blanc

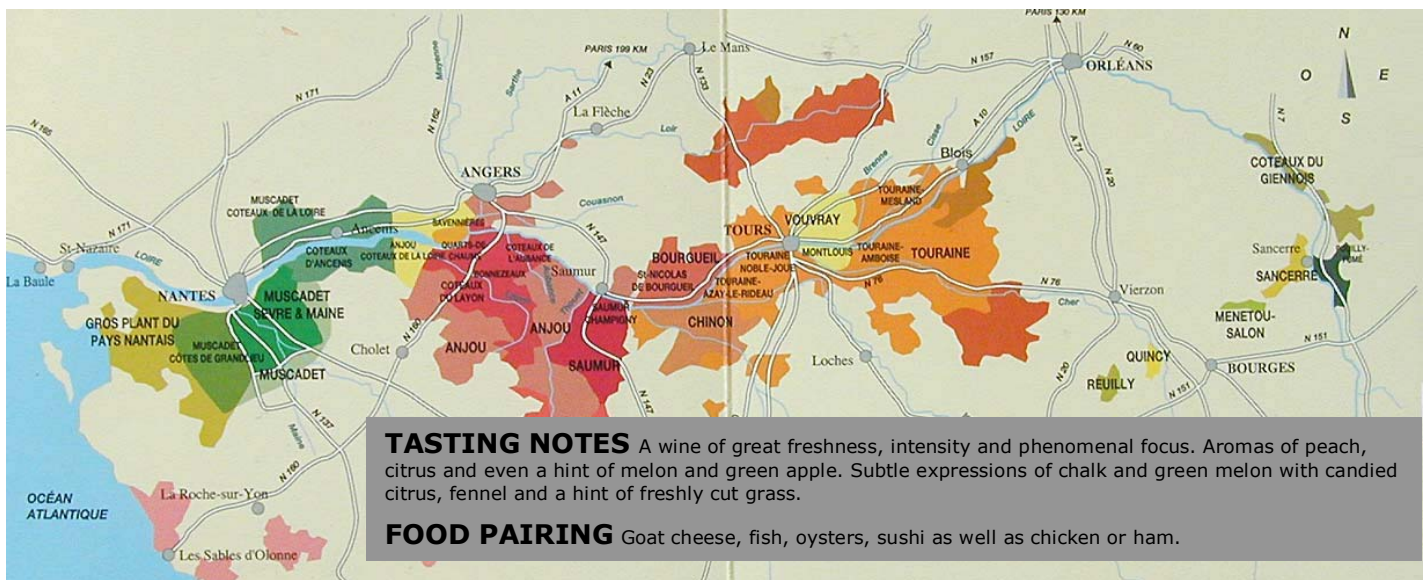
Sauvignon Blanc is a green-skinned grape variety which originates from the Bordeaux region of France. The grape gets its name from the French word *sauvage* ("wild") and *blanc* ("white") due to its early origins as an indigenous grape in South West France. It is now planted in many of the world's wine regions, producing a crisp, dry, and refreshing white varietal wine.

Depending on climate, the flavor can range from aggressively grassy to sweetly tropical. Wine experts have used the phrase "crisp, elegant, and fresh" as a favorable description of Sauvignon blanc from the Loire Valley and New Zealand. Sauvignon blanc, when slightly chilled, pairs well with fish or cheese, particularly Chèvre. It is also known as one of the few wines that can pair well with sushi.

WINEMAKING - Maturing in stainless steel vats between 6 to months



Sancerre on the background and Chavignol on the bottom right



TASTING NOTES A wine of great freshness, intensity and phenomenal focus. Aromas of peach, citrus and even a hint of melon and green apple. Subtle expressions of chalk and green melon with candied citrus, fennel and a hint of freshly cut grass.

FOOD PAIRING Goat cheese, fish, oysters, sushi as well as chicken or ham.