



Serious Sauvignon Blanc

The August Wine of the Month Domaine Pascal Jolivet Sancerre 2016

Situated 125 miles south of Paris, the Sancerre landscape undulates at an altitude between 650 and 1,300 feet. The Loire River on the Eastern side of the hilly environment creates a relatively temperate microclimate for the wines. Pascal Jolivet Sancerre Blanc is sourced from three vineyards in the heart of the appellation. The "Les Cailottes" vineyard and its chalky soils makes up 50% of the blend, followed by the hillside vineyard of "Les Terres Blanches" at 30% and the limestone and flint riddled vineyard of "Silex" making up the remaining 20%.

Vine Work and Vinification. Farmed organically, Pascal Jolivet practices a minimalist winemaking style, allowing nature to take its course. Each of his white wines is produced using exclusively native yeasts, and entirely in temperature stainless steel. All parcels are vinified separately until final blending and bottling.

Tasting Notes. Pale and vibrant in color. The 2016 Pascal Jolivet Sancerre is fresh, clean and screaming with racy acidity. On the palate it is fresh and tightly wound; acidity is tempered by very subtle residual sugar; very clean; alive, racy, youthful. Overall, a dry and elegant wine.

Recent Press

Rated 90 Points, Wine Spectator – "Tangy, with a mix of thyme and lime pith leading the way, backed by gooseberry and flint notes through the finish. Drink now."

List Price \$28.99.

Fishpaws' Wine of the Month Price - \$21.99 per bottle.