Sancerre, Domaine Jean Thomas

Price	£20.99
Code	SANC365

The small 9ha family run estate of Domaine Thomas lies in the south of the region and has a high proportion of its vineyards on the highly sought-after Silex soil, that makes the most aromatic and pungent crisp Sauvignons that this region is famous for. Hand picked grapes and small bunch pressing give great juice and a clarity and focus of flavour that is the benchmark for this wine.

Tasting Notes:

Crisp, steely and fresh with distinct grassy notes that characterise top notch Sancerre. This wine has a little more depth and character in the mid-palate and a delicious acidity that keeps the wine fresh and interesting to the bottom of the bottle!

bottle image coming soon

Specification

Vinification	All the grapes from this bio-dynamic estate are hand picked by a skilled team who pick only the ripest and most perfect grapes at the optimum lunar time. At the winery, the grapes are sorted again, then whole bunch pressed in small 500kg batches to preserve the quality of the juice, with fermentation is small steel tanks at around 19 degrees using only natural yeasts, followed by ageing in tank and bottling in April following the harvest. There are no chemical adjustments or treatments made.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Loire Valley
Type	White Wine
Grapes	Sauvignon Blanc
Genres	Practising Organic
Vintage	2024
Style	Dry
Body	Zesty, zingy and refreshing
Producer	Domaine Jean Thomas
Producer Overview	Domaine Jean Thomas has owned some of the finest vineyards in St. Veran since 1934.
Closure Type	Cork
Food Matches	Perfect with grilled and poached fish, light chicken dishes or even French tapas by the side of a river and a fishing rod in your hand.
Press Comments	Robert Parker, Wine Advocate, 2019: 93/100 points.