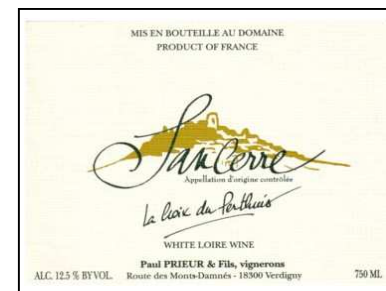


DOMAINE PAUL PRIEUR & FILS

Sancerre Blanc 2010



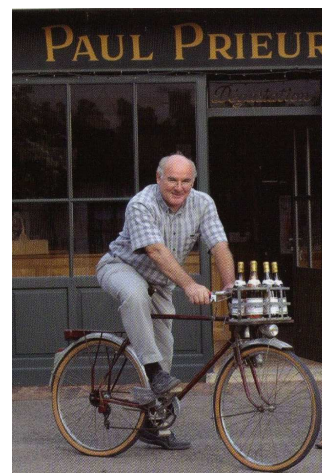
Domaine Paul Prieur's **Sancerre Blanc** comes from 15 hectares of Sauvignon Blanc grapes grown on several parcels of south-facing, sloping vineyards, mainly in the commune of Verdigny. Winemaker Didier Prieur assembles the *cuvées*, so the blend of the different origins enhances the wine's richness and complexity. About 70% of the grapes come from vines planted on two types of limestone soil: the thin, stony soil contributes a vivid bouquet and an intense fruitiness with pleasant mineral notes, while the "*terres-blanches*" terroir has more clay and gives considerable body and structure, with great ripeness. The remaining 30% of the fruit comes from a Silex soil in the commune of Thauvenay, adding its unique "gun-flint" aromatic quality to the wine. Prieur aims to attain a perfect balance between ripeness and fruity acidity. He harvests by hand, ferments slowly at low temperatures using only native yeast, and ages his wine in stainless steel tanks on its fine lees to preserve all of the natural fruit and aromas. This textbook Sancerre Blanc is packed with white flower, citrus and tropical fruit flavors, has classic Sancerre "attack," and a long, refreshing, mineral finish. Fully dry, the Prieur Sancerre Blanc is very versatile with a wide range of foods. It perfectly complements grilled fish and chicken dishes, cold trout, salmon and seafood, soft shell crabs, pasta primavera and, of course, all goat cheeses.

The Prieur family has been wine-growers in the village of Verdigny, Sancerre, for 10 generations. The present proprietors and winemakers are Didier Prieur (who took over from his father Paul in 1973) and his son Luc, who joined the team this year. Paul is still active at age 86, receiving clients who have themselves been coming to the Domaine for generations. Luc has now completed his oenology studies in Beaune and *stages* in Burgundy and in England. For the 2010 vintage, the domaine acquired a new pneumatic press as well as new cellar equipment. This enables them to totally eliminate exposure to air at pressing time and preserve the maximum of aroma and fruit in the wine. The domaine also produces an outstanding **Sancerre Rouge** from very old Pinot Noir vines.

Didier and Luc Prieur describe the **2010 vintage** as a vintage of great Sancerrois typicity, despite a less than ideal growing season. It began late, with budding about April 20th, but the fruit set was normal due to the warm Spring. Flowering was difficult due to rain in late May and early June, thus reducing crop size. The summer was hot and mostly dry, especially in August through mid-September. The grapes ripened gradually and developed flavor and concentration without the loss of acidity. The Prieurs harvested with fine weather in late September, and did a thorough selection of grapes at the winery. They fermented slowly at low tempera-



The Verdigny vineyard. The sloping terrain and southern exposure is ideal for ripening Sauvignon Blanc grapes.



Owner and winemaker Didier Prieur.

ture and kept the wine on its fine lees to capture all of the vivid aromas of ripe fruit and minerals offered by the 2010 vintage, while preserving the freshness, verve and balance that is the hallmark of the Domaine Paul Prieur Sancerre.

Technical Details SANCERRE BLANC 100% Sauvignon Blanc

Climate: Continental climate – humid in Winter, and warm and dry in Spring and Summer

Soil types: 35% limestone-clay; 35% small stones over limestone; 30% Silex

Average age of vines: 35 years

Vineyard size: 20 hectares in total
15 ha Sauvignon; 5 ha Pinot Noir

Density of plantation: 6600 vines per hectare

Altitude: 250—280 meters

Exposure: south-east and south-west

Yield: 50 hectares per hectoliter

Vineyard practice: Sustainable through "*lutte-raisonnée*." Grass planted between the rows of vines to control erosion and enhance the vine's natural environment. Plowing to check weeds and maintain good soil structure.

Harvest date: began 28 September

Yeasts: only indigenous, to preserve typicity of the wine

Maturation: Stainless steel tanks on fine lees

Bottling: Late spring