

Dom Natter Sancerre

THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Sancerre

CEPAGE: 100% Sauvignon Blanc

AGING: French oak barrels for 6 months

ANNUAL PRODUCTION: 8,500 cases



THE STORY

Near the castles of the Loire, it was in the bucolic village of Montigny that Cécile and Henry Natter founded their Estate in 1974. Located at the south-west region of the Sancerre appellation, they revive old wine-growing slopes on clay-limestone soil. To enhance the characteristic expression of this Sancerrois soil they specialize in traditional production in French oak barrels and casks. In addition to more than 45 years, the Natter family has always had at its heart the desire to cultivate human warmth while seeking to sublimate their soil and their environment so that each bottle is a source of conviviality. In this spirit, Cécile and Henry have always worked closely with a Hmong team – from Laos – imbued with the unique relationship these women and men have with the plant world.

THE ADJECTIVES

OVERALL: Elegant and fresh

AROMAS / FLAVORS: Florals, citrus

MOUTHFEEL: Richly textured with a long finish

THE SELLING POINTS

SUSTAINABILITY: Natural Fermentation

PAIRINGS: With fine cheeses or as an aperitif

