



DOMAINE Paul THOMAS

PROFILE

Just east of Sancerre is the village of Chavignol, home of Domaine Paul Thomas. It is a small estate on the slopes of the Les Mont Damnés, from which they produce beautiful wines from the deepest, purest outcropping of Kimmeridgean limestone in Chavignol. Domaine Paul Thomas is run by Raphael Thomas, son of Paul. Raphael originally intended to pursue a career in physics, but after his father tragically passed away at the end of the harvest in 2000, he made the decision to carry out his father's legacy by returning to Chavignol and taking over management of the winery. From just six hectares of vines, Raphael produces 90,000 bottles. 75% of the total production is Sauvignon Blanc (Sancerre) while the remaining 25% is Pinot Noir (either Sancerre Rouge or Rosé).

SPECIFICATIONS

Wine: Sancerre Chavignol Rosé

Varietals: 100% Pinot Noir

Appellation: Sancerre AOC

Location: Chavignol

Exposure: East/Southeast

Soil: Kimmeridgian marl soil and siliceous clay soils.

Vineyard Age: 35 years

Yield: 55 hl/ha

Agricultural Method: Organic fertilizers only, vegan 🌱

Production: 9,000 bottles

Vinification: Fermentation at low temperature and short aging on fine lees. The rosé is then racked in order to preserve its youth and the freshness of its aromatics. Right before bottling, the temperature of the wines is lowered so the tartrates drop out and the acidity is lowered.

Tasting Note: Light red fruit and minerality make for a refined, delicate rosé. The wine is ideal as an aperitif or with seafood.

Alcohol: 12.50%



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