

Domaine du Frère Semele

S A N C E R R E

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MAIMBRAY
18300 SURY EN VAUX

SPEC SHEET SANCERRE BLANC DOMAINE

VARIETAL	Sauvignon Blanc
SURFACE AREA	14 ha
SOIL	Calcareous clay 70% “Terres Blanches” (white earth) and 30% “Caillottes” (little stones)
SUBSOIL	Limestone
AGE OF THE VINES	5 to 40 years
DENSITY	6,500 to 8,000 vines/ha
YIELD	65 hl/ha
VITICULTURE	Organically oriented, environmentally responsible vineyard management. The soil is ploughed, grass is grown between the rows, no chemical herbicides or anti-rot products are used.
VOLUME	120,000 bottles
HARVEST	The grapes are carefully machine harvested when they are at their peak of ripeness.
VINIFICATION	Long, gentle pressing (approximately 3.5 hours) with separation of the juices and separate vinification. The must is racked after 48 hours of cold stabilisation (8°C). Neutral yeast is added, which does not add artificial flavour but enhances those that are naturally present in the grapes. Fermentation lasts 3 weeks in temperature-controlled (15-18°C) stainless steel tanks. Aged on fine lees with stirring if needed. The wines are racked and blended the following spring. Bentonite fined (natural clay).
TASTING NOTES	Cellulose filtered and bottled after CO2 adjustment. A harmonious, fresh cuvée to be savoured with grilled fish, seafood as well as on its own as an aperitif.

