



# Domaine Jean-Paul Picard, Menetou-Salon, Loire, France, 2022

## Producer Profile

The Domaine Jean-Paul Picard et Fils is a family-run estate, with an incredibly long history, having been in the family since 1750.

Today they passionately cultivate 14 hectares of vines, all of which are situated on the slopes of Bué and are amongst the best sites in the region. Guided by the lessons of the past and their artisanal knowledge, they practice 'lutte raisonnée' to preserve soil health and insist on manual harvesting of the grapes. One of the peculiarities of the Domaine is that they have a multitude of small parcels, each with their own character, and vinified according to their terroir and position. Each are vinified using indigenous yeasts in their modern gravity-fed winery, to produce high-quality, expressive wines, full of complexity.

## Viticulture

Sauvignon Blanc from vines averaging 15 years are planted on one of Menetou-Salon's best parcels (20km away from their Sancerre vineyards, in Morogues). Classic argilo-calcaire soils impart intense citrus notes and fine minerality to the wine.

## Winemaking

100% Sauvignon Blanc grapes, picked and sorted by hand. Fermentation using indigenous yeast at low temperature, followed by débourage. The young wine is left on its fine lees for a minimum of 3 to 4 months. Fined and lightly filtered before being bottled.

## Tasting Note

An expressive nose of exotic fruit and intense aromas of zesty citrus, which follows through to the palate, which is vibrant and finely textured. Best enjoyed within 3-4 years of the vintage.

## Food Matching

A wonderful partner for seafood, fish or young, soft cheese or enjoy as an aperitif.

## Awards



Product code: 4990

## Technical Details

### Varieties:

Sauvignon Blanc 100%



**ABV:** 12.5%

**Closure:** Technical cork

**Colour:** White

**Style:** Still wine

**Case Size:** 12 x 75cl

### Oak Ageing

No oak ageing

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