



# Domaine Reverdy Ducroux, Sancerre Blanc, Moulin les Lys, Loire, France, 2023

## Producer Profile

The first recorded mention of this estate dates back to 1550 and makes Laurent Reverdy the 14th generation to run this dynamic Domaine in Verdigny, overlooking the Loire Valley.

After studying in Amboise and Beaune, Laurent took over from his father Alain in 2000 and has continued a careful programme of investment and sustainable vineyard management. Today, the Domaine cultivates 50 plots, across 35 hectares of the best terroirs in the Sancerre region, mainly around the commune of Verdigny, but with small parcels in the diverse crus and terroirs across the appellation, notably on the argilo-calcaire at Bué, flint in St Satur and the hard chalk caillottes in Crézancy. Sustainability and preserving the future of their vineyards is a priority, with every technique from mechanical weeding, green harvesting, through to their new gravity fed winery, evidence of their strong intention to make wines in a sensitive and low impact way.

## Viticulture

The estate has more than 50 plots, spread over the Sancerre appellation. Vineyards are managed according to the sustainable principles of lutte raisonnée; Laurent allows grass to grow through the vineyards which helps maintain the soil structure, mechanical weeding is favoured over chemicals, copper additions are minimal and quality is enhanced using de-budding and a systematic thinning whenever necessary.

## Winemaking

Together with careful vinification processes, using pneumatic press, cold settling and temperature-controlled fermentations in C°2 inerted steel or glass-lined vats in the Domaine's impeccably maintained cuverie - the diversity of soils adds a layer of complexity to the final assemblage, producing a fine, typical Sancerre with good fruit, genuine minerality and finesse.

## Tasting Note

Delicious green apple aromas, with aromatic herbs and bright citrus. The palate is complex, with a fine mineral backbone, lifted acidity, appealing stone fruit and a beautifully long, dry finish.

## Food Matching

Great as an aperitif. Perfectly paired with fish, shell fishes or the famous local "Crottin de Chavignol" goat cheese.



Product code: 4472

## Technical Details

### Varieties:

Sauvignon Blanc 100%



**ABV:** 13%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

**Oak Ageing**

No oak ageing

[Order online](https://www.alliancewine.com) or email [orders@alliancewine.com](mailto:orders@alliancewine.com)