DOMAINE JEAN-LUC MILLET

Sancerre "Make Sense"

Winemaker
Maxence et Jean-Luc Millet

Wine region
Central Loire

Story
Domaine Jean-Luc Millet has been a family business for 4 generations. The estate has grown over the years and today Maxence came back to help his dad at the Domaine after his great winemaking experience in New Zealand.

Vineyard
The 15-hectare estate produces both Sauvignon Blanc and Pinot Noir on the Sancerre appelation. The soil is mostly claylimestone, leading to much elegance through the wine. Their classic cuvée is a blend of all their terroirs to gather finesse, aromatics and minerality. The vines are located in the communes of Veaugues and Crezancy en Sancerre.

Vinification
Vinification is classic, with yeast that is mostly neutral, revealing the aromas of Sauvignon and terroir. Fermentation takes place between 15 and 20 degrees to obtain fresh, fruity, floral aromas and roundness. Use of stainless steel vats to maintain finesse and complexity in the blend.

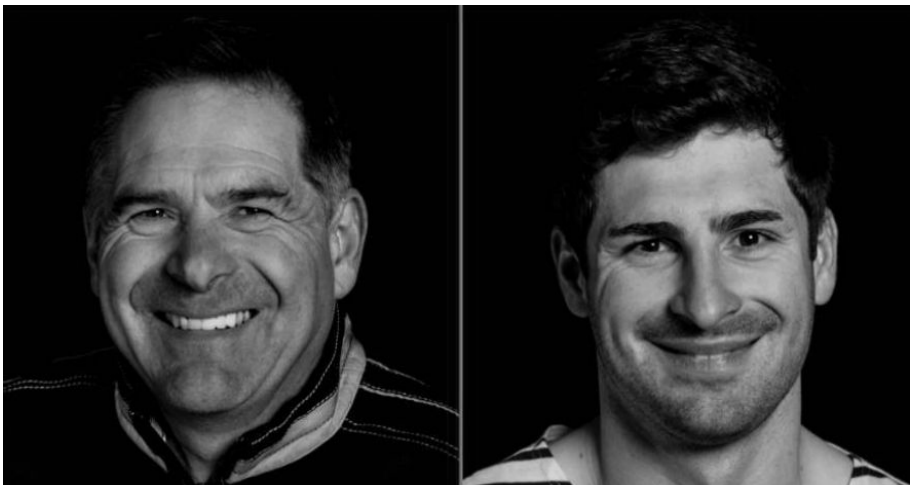
Tasting Notes
Pale yellow color in the glass. The nose is aromatic and rich with notes of ripe fruits, citrus and white flowers. On the palate, the mineral hint and acidity balance the wine, which stays in the mouth for a long time.

Food Pairing
This wine is ideal as an aperitif, or with fish, seafood like oysters, white meat, foie gras, Asian food, or with cheeses like goat cheese and crottin de Chavignol.

QUICK FACTS

Variety
100% Sauvignon Blanc.

Aging
Stainless Steel Tank.



orders@planetwineus.com