DOMAINE JEAN-LUC MILLET

Sancerre

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

This Sancerre wine exudes a light yellow color. It's a dry white wine with fruity aromas and mineral notes. Its defining features include freshness, roundness on the palate, and an overall elegant appeal. This classic cuvée is a blend of their finest terroirs, resulting in an elegant and highly aromatic wine with a total expression of terroir.

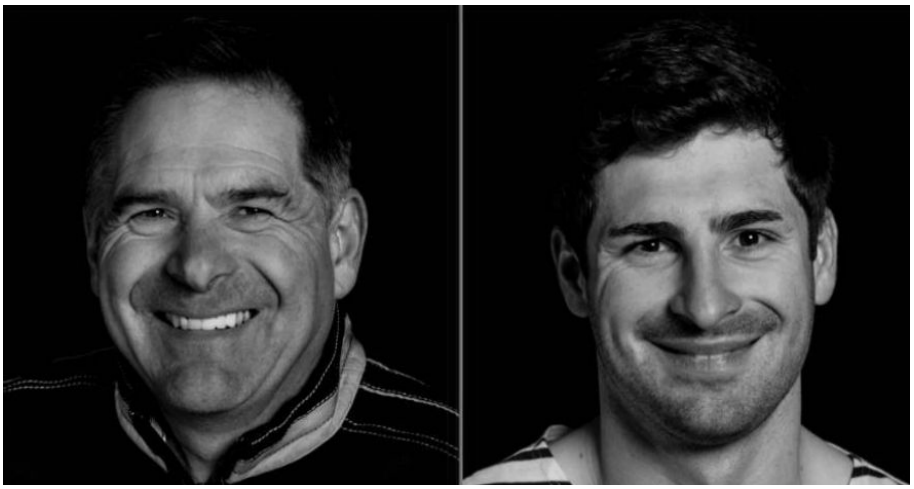
Food Pairing

This wine is perfect with fish, seafood such as oysters, poultry, Foie Gras or cheese such as Crottin de Chavignol or goat's cheese.

QUICK FACTS

Variety

100% Sauvignon Blanc.

Aging

Stainless Steel.