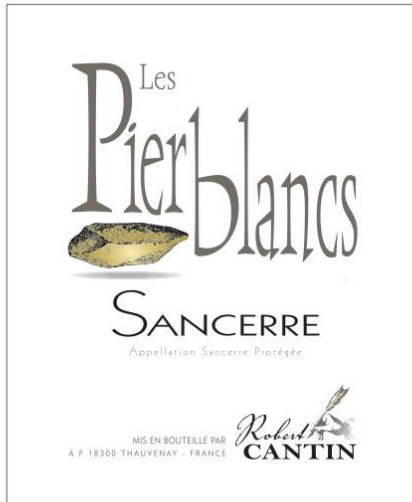


the wine trust

HERITAGE • TRADITION • CRAFT

Domaine Robert Cantin



Owner: Eric Louis

Country: France

Region: Loire Valley - Sancerre

Founded: 1860

Annual Production: 65,000cs

Description: Eric Louis is the 4th generation proprietor of Domaine Robert Cantin, a 100 acre estate located in Thauvenay at the southeastern edge of the Loire's famed Sancerre appellation. The domaine, which has farmed under sustainable principles for many years, has recently begun converting to fully organic production. The winemaking emphasizes quality with low yields and strict controls in the vineyards and cellar.

Wine Notes – 2018 Robert Cantin 'Les Pierblancs' Sancerre Rouge

Les Pierblancs Sancerre Rouge is Robert Cantin's benchmark red bottling, made entirely from estate Pinot Noir grown in the unique Silex (limestone and flint) soils of the southeastern portion of Sancerre. The hillside vines average 25 years old and face southeast to maximize sun-exposure. The winemaking starts with a 3-day cold pre-fermentation maceration to encourage extraction of color and tannins, followed by an 18-day temperature-controlled fermentation in stainless steel. During this fermentation, there are twice-daily pump-overs and pigeage (punching down of the grape skin cap). The wine is then aged for nine months in a 50/50 mix of stainless steel tanks and French oak barrels from the nearby forests of Tronçais and Bertranges. During aging the wine also undergoes malolactic fermentation. The result is a ruby red beauty with a classic Pinot nose of violets and spices and a powerful, well-structured palate of berries and cherries with a long finish.

Technical Specifications

Varietal Composition:	100% Pinot Noir
Vineyard Region:	Thauvenay, Ménétréol-sous-Sancerre, Vinon
Vine Age / Density:	25 years old, south-east facing / 6,600 vines per hectare
Production Volume:	1,500 cases produced
Vineyard Characteristics:	Silex soils – limestone dominant with flint inclusions
Wine-Making / Vinification:	Mechanized harvest, biocontrol yeasts, 3-day cold pre-fermentation maceration followed by 18-day fermentation in stainless steel with 2x daily pigeage and pump-overs, 9 months 50/50 aging in stainless steel and French oak, filtered, 1 month bottle age
Alcohol / Volume:	14.5%