

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 – 2020 Robert Cantin 'Les Piers Blancs' Sancerre

Les Piers Blanc is Robert Cantin's benchmark cuvee, made entirely from grapes 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 emphasizes quality, with slow pressing of fruit picked in the early morning to extract the generous flavors of this hallowed terroir. A four-week temperature-controlled fermentation in stainless steel is followed by four months of aging on fine lees to develop richness and length. The result is a superb and unique Sancerre that seamlessly blends acidity and mineral bite from its Silex soils with fruit-driven richness imparted by the winemaking regimen. This wine has won many awards over the years, including a recent Silver Medal at the famed Concours Mondiale de Bruxelles.

Technical Specifications

Varietal Composition:	100% Sauvignon Blanc
Vineyard Region:	Thauvenay, Ménétréol-sous-Sancerre, Vinon
Vine Age / Density:	25 years old, south-east facing / 6,600 vines per hectare
Production Volume:	20,000 cases produced
Vineyard Characteristics:	Silex soils – limestone dominant with flint inclusions
Wine-Making / Vinification:	Mechanized harvest, biocontrol yeasts, slow pressing of grapes picked in the early morning to maximize fruit extraction. 4-week fermentation in stainless steel, followed by 4 months of aging in stainless steel on fine lees to develop richness and length. Bottling after multiple tastings to ensure peak flavor development
Alcohol / Volume:	13.0%