DOMAINE ROGER & CHRISTOPHE MOREUX SANCERRE «LES BOUFFANTS»



The estate of Domaine Roger & Christophe Moreux represents the best in artisanal wine making. Established in Chavignol in 1895, the work of the vineyards has been handed down from father to son for generations. Today the domaine is under the attentive care of Christophe Moreux as his father, Roger, has entered retirement. Located just a few short minutes from the town of Sancerre, Chavignol is considered one of the great sites of the appellation, and in possession of some of Sancerre's greatest

terroirs. Moreux owns vines in the two top vineyards of Chavignol: Les Monts Damnés and Les Bouffants. Both vineyards produce some of Sancerre's top wines, Moreux's perennially among them. The estate also produces a small amount of red and rosé wine, from Pinot Noir.

Region: Loire **Appellation:** Sancerre

Owner: Christophe and Roger Moreux

Established: 1895 Farming Practices: Sustainable

Soil: Highly calcareous soil on steep slopes

Grape Varieties: 100% Sauvignon Blanc

Vineyard: 3 ha
Age of Vines: 30 years
Yield/Hectare 35 hl/ha
Avg Production: 15,000 bottles

Vinification and Élevage: The grapes are pressed and the juice allowed to settle prior to fermentation, which then takes place in stainless steel vats. The wine remains here for 6-8 months, then is lightly filtered and bottled.

About The Vineyard: Moreux's "Les Bouffants" comes from a parcel of limestone soil covered with rocks, or "caillottes." This extremely steep, stony vineyard yields an aromatic wine of great minerality. It is located beside Les Monts Damnés, the "Grand Cru" site of Chavignol

Tasting Notes: Pale golden color with tints of green. Delicate, fresh nose with hints of citrus, melon, fig and floral notes. Round on the palate, full and lively. The finish is crisp and invigorating, with notes of citrus, very refreshing. Enjoy with oysters, shrimp, white fish in a delicate beurre blanc sauce.

