SANCERRE
APPELLATION SANCERRE CONTROLEE

LES CAILLOTTES
Lucien Reymond

PRODUCT OF FRANCE

APPELATION
SANCERRE
VINTAGE
2019
FARMING
BIODYNAMIC + ORGANIC
VINE AGE
40 YEARS
VARIETAL
100% SAUVIGNON BLANC
ALCOHOL
13.5%
SOIL
LIMESTONE
FERMENTATION
GRAPES ARE DESTEMMED, THEN PRESSED ON PNEUMATIC PRESS. MOVED BY GRAVITY TO TANKS). FERMENETED WITH NATURAL YEAST.
AGING
12 MONTHS IN STAINLESS STEEL ON THE LEES
SO2
45 mg/l
AGING POTENTIAL
10 YEARS
CASES PRODUCED
400 cases
SUGGESTED RETAIL PRICE
$35

LUCIEN REYMOND
SANCERRE CAILLOTES

THE STORY

Olivier Richard was born into the Rhone valley and spent most of his childhood with his beloved grandfather; Lucien Reymond, who was always Olivier's mentor. Lucien was a negociant in the south of France back in 1960's and gave Olivier his passion for all things wine. Lucien, of course was a man of the Rhone and would never turn his back on his region but he secretly had a deep love for Sancerre. Lucien would confess to Olivier his dream of making wines from some of the worlds best sauvignon blanc one day, but sadly never got to realize his dream.

This dream is finally being realized 30 years later by Olivier in his grandfathers honor. With a great love for this terroir and an equal emphasis on organic and biodynamic farming. It's about more than making Sancerre, it's about speaking to the place it comes from - and more specifically - the soil that the grapes are grown in.

The Lucien Reymond label was created by Richard as an homage to his grandfather, who was a winemaker in the Rhône who "secretly" harbored a desire to make great Sancerre. Working as a micro-négociant, Richard sourced the fruit for this bottling from a Biodynamic-certified grower whose holdings extend across the Sancerre AOC and include parcels in all three of the "classic" soil types of the appellation: Chalky Kimmeridgian limestone with clay (terres blanches); stony limestone marl (caillotes); and clay with flint (silex). The different source plots were vinified individually using ambient yeasts and the resultant wines were aged on their lees for 12 months in tank before blending and bottling.