



## DOMAINE THOMAS SANCERRE

### “ULTIMUS”

AOC White Sancerre

100% Sauvignon Blanc



Average Age of the Vineyard: 50 years

Soils: The plantation Density is 7000 **stocks per hectares**, cultivated on a **Clay-Limestone Soil** (Kimmeridgian superior: Marn with exogyra virgula).

**IN EVERY SOIL; ITS AROMAS**

Wine-Growing: Cut Guyot Poussard single pruning to 2 members.

Dedoublage complete to reduce clusters quantity.

Biodynamics preparations (**500 et 501**).

Soils working according to the lunar cycles (**Typicity**).

**Natural and respectful treatments (Copper, Sulfur, Essential Oils, plants).**

Rognage with **Valerian** (relaxing and healing plant).

**Natural Grass**, mastered and volunteer, favorable and essential for microbial life of the ground and the insects

Harvesting: By Hands

Yielding: 35 HL / Ha

Wine-Making: Light pressing with pneumatic press. Cold settling **without enzymes**.

Alcoholic fermentation occurs thanks to **THE NATURAL YEASTS**, present on skin grapes (la prumine), in Oak barrels (Tronçais)

Ageing: Wine Maturation in made on fine lees of fermentation during 12 months, **without excessive sulphiting**.

Wine Clarification is made with **Clay**.

The Wine is slightly filtered just before the bottling.

Tasting / Suggesting: Vintage “Ultimus goes very well with white meal (such as blanket of veal wipes Roquefort)

To be served chilled from: 8° à 10° C

Kepping: This Sancerre « Old Vines » is a wine that you can keep for 5 to 10 years.