As a tribute to the old methods, we make our Sancerre “D’Antan” without either fining or filtration. Very small yield, fermentation in 4, 5 and 6 year-old oak barrels followed by maturation on very fine lees. Only two rackings are carried out (according to the lunar cycle) before bottling.

The grapes come from a vineyard first planted in 1936 where the soil is predominantly flinty. Some do not hesitate to talk about it as a « stone decoc- tion ». For this wine, low yields, organic fertilizer only, use of grass cover, everything is made to respect the terroir and to obtain the most beautiful grapes.

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This wine is full of aromas such as lime, verbena but also delicate mineral nuances (flint). In mouth, fresh touch of grapefruits, almonds, hawthorn and light touch of coconuts. Its minerality gives it a great length. Concentrated, full and fine, equally excellent when young or up to 6 - 8 years ageing.

Sancerre “D’Antan” is an excellent companion to fish, shellfish and white meat. Grilled lobster, turbot in a meat sauce and spit-roasted sweetbreads with a truffle sauce: a few delicacies matching perfectly this fine wine. Or tempt your guests with a vacherin cheese from Mont d’Or with dried pears!