

2024 Sancerre Blanc

Didier Rimbault | Sancerre, France



serving temp
46–50°F

Sancerre, distilled to its essence: stone, slope, sky.

From the limestone hills of Verdigny, where vines cling to steep slopes, comes a wine that carries both the quiet strength of the earth and the clarity of the sky. The 2024 vintage balances the weight of terres blanches with the airy lift of caillottes. Power refined into elegance, minerality shimmering through fruit.

THE VINTAGE

2024 tested the vines with rain, clouds, and mildew, yielding smaller harvests. Yet from that restraint came clarity: bright fruit, crisp acidity, and a mineral edge that speaks of place. A vintage that is that is well balanced and faithful to Sancerre,

TERROIR

Didier Rimbault farms 18 hectares of Sauvignon Blanc on slopes rising 200–400 meters, with up to 40% incline and varied exposures. Vines average 30 years, planted at 6,800 per hectare and trained in single Guyot. The mix of terres blanches (clay-limestone) and caillottes (stony limestone) yields a Sancerre both powerful and refined, produced with care at about 800 hectoliters per year.

WINEMAKING

Grapes are gently pressed, then settled for 24–48 hours before cool fermentation in stainless steel at 14–18°C. The wine matures on fine lees until bottling, gaining texture and finesse while limiting sulphur. Unfined, stabilized, and lightly filtered, it preserves purity, freshness, and the voice of its terroir.

TASTING NOTES	Pale yellow with glimmers of gold, this Sancerre opens with an elegant nose of citrus and tropical fruit. The palate is vibrant and fresh, layered with ripe Sauvignon Blanc fruit, carried through to a long, mineral finish that lingers with grace.
FOOD PAIRING	Goat cheese crostini • Oysters • Seared scallops w/ lemon butter Tuna sashimi • Shrimp ceviche bright w/ citrus • Grilled trout Halibut in beurre blanc Fish tacos with a squeeze of lime Crottin de Chavignol • Feta • Humboldt Fog.

varietals 100% sauvignon blanc

farming HVE level 3

alcohol 12.5%

residual sugar 0.39 g/L

acidity 4.14 g/L

SO₂ 64 ppm

fermentation 3 weeks, stainless steel, INOX

aging 1 year in stainless steel

