'IMPORTER OF THE YEAR'
-WINE&SPIRITS 2019, 2020, 2022 & 2023!



## **DOMAINE FRANCIS BLANCHET**

'Every vintage the father/son team at Domaine Blanchet produces soaring, textbook Sauvignon Blanc that truly epitomizes the unique terroirs of Pouilly-Fumé.'

'As long as these vibrant, smoking values continue delivering at vertigo-inducing levels, we'll never stop touting them!'

-Master Somm Ian Cauble

Year Founded: 1900s

**Region: Loire Valley, France** 

Founder/Winemaker: Francis

**Blanchet** 

<u>Fun Fact:</u> The estate vines, following DNA testing, have proved to be some of the oldest existing clones of Sauvignon Blanc—the true "mother" rootstock of Loire Sauvignon.

-Sustainable-

Since the early 1990s, winemaker Francis Blanchet has crafted a special selection of pure Sauvignon Blanc from fruit selected from flint-rich vineyards for us. This unique terroir announces itself explosively: knock two vineyard stones together and you can't help but be bowled over by the aroma of firecracker smoke. Indeed, fumé means "smoked" in French, which gives you more than a hint of why Sauvignon Blanc from producers like Blanchet in this charmed appellation across the river from



Sancerre is so energetic and mineral-driven. Now that Francis' son, Mathieu, has joined the winery, the Blanchet family can count eight generations of winemakers among its ranks. This centuries-plus dedication to the soul of the Loire and the character of Sauvignon Blanc, its native grape, make the Blanchet clan a reliable source for the true voice of this vibrant grape. In addition to our special flint-soil selection, Francis has further identified unique plots of land—whether with older, massal selection vines or 'Kriotine,' for example, from chalky limestone soils—and then has bottled them separately. This attention to terroir is what sets Blanchet Sauvignon Blanc apart from, and certainly qualitatively above, more basic regional bottlings.

For us, Domaine Blanchet offers one of the most expressive, unadulterated tastes of Sauvignon Blanc, choosing to raise his wines only in tank—so what you savor with every glass is the most natural expression of "smoky" Sauvignon there is. Winemaker Francis Blanchet cares for his vines sustainably, with the goal of ensuring each vineyard's unique character and the resonant flavors and aromas of Sauvignon Blanc are expressed honestly in each bottle. The estate regularly plows vineyard rows, and plants beneficial herbs to control weed growth and stimulate vines' roots to dig deeper into the soil. Estate holdings cover a range of classic Loire terroir, including Kimmeridgian marl, flint/clay, and limestone. Many of Blanchet's wines are based on a particular terroir selection, to highlight in the glass each unique expression of Sauvignon Blanc. Many of these vines are massal selection plantings from original rootstock planted by Francis Blanchet's grandparents. Grapes are pressed gently in a horizontal, pneumatic press, with juice fed to tanks via gravity. Juice is then fermented on indigenous yeasts and aged in temperature-controlled, stainless-steel tanks, to preserve Sauvignon Blanc's naturally vibrant aromas and flavors.

## NORTH BERKELEY IMPORTS

'IMPORTER OF THE YEAR'
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## 2024 Domaine Francis Blanchet Pouilly-Fumé 'Cuvée Kriotine'



'Kriotine' is a fantasy name inspired by the word 'criot,' which in local dialect describes a vineyard terroir with many white stones. 100% Sauvignon Blanc. A single-vineyard selection from a plot just under five acres, facing southeast, with mostly chalky, limestone soils with many small, white stones. Handharvested. Pressed full cluster; fermented and aged on fine lees in temperature-controlled, stainless steel tanks.

## 2023 Domaine Francis Blanchet Pouilly-Fumé 'Calcite'



100% Sauvignon Blanc. A selection of fruit from estate vineyards with soils dominated by Kimmeridgian (chalky) marl, facing south and west. 25-year-old vines. Hand-harvested. Pressed full cluster; fermented and aged on fine lees in temperature-controlled, stainless steel tanks. Aromas of sea salt, crushed sea shells, citrus rind. Sea-air mineral, incredibly fresh; bright, crisp white fruits and citrus.