



# PATRICK NOËL

**Year Founded:** 1988

**Region:** Chavignol, Sancerre

**Founder/Winemaker:** Patrick Noël and daughter Julie Noël

**Known For:** Maintaining an incredibly passionate following in France from their reputation for making wines of intensity and grace. They are also known for their faith in indigenous yeasts for fermentation and clear communication of terroir.

**-HVE Certified & Vegan-**

The domaine was created in 1988 by Patrick Noël in his native village of Saint-Satur, at the base of the Sancerre hill. Patrick is descended from more than three centuries of vigneron, all from the village of Chavignol. Historically, in the Noël family, the vines have always been transmitted from mothers to daughters. Patrick is an exception to this rule, but his daughter Julie, by choosing to take over the wine heritage in her turn, is part of a long matriarchal line. After a

decade spent outside the Sancerrois as a research engineer at the National Institute of Agronomic Research, Patrick returned to his ancestral home and started his namesake project in Sancerre. Today the domain farms over fifty plots totaling 18 ha in the appellations of Sancerre, Menetou-Salon, and Pouilly-Fumé. In Sancerre, their parcels are on three terroirs, Les Bouffants, la Côte Des Monts Damnés, and l'Orme au Loup. In Pouilly-Fumé, their vines

are planted on silex soil in the village of Tracy-sur-Loire. The cellar was built within the 14th-century monastery vineyards of the Abbey of Saint-Satur, buried in the hillside where they work exclusively by gravity, overlooking the entire Loire Valley with breathtaking views of Sancerre. Domaine Patrick Noël bottles only estate fruit, fermented exclusively with native, indigenous yeasts and they have also implemented the certification of their plots through a new ecological farming certification program in France known as Haute Valeur Environnementale (HVE). HVE is an approach that focuses on the ecology and balance of the vineyards with the surrounding ecosystems (see our farming guide for more information on HVE). Julie Noël completed her graduate studies at the Lycée Viticole de Beaune, followed by training at the Faculty of Oenology of Bordeaux where Julie obtained the National Diploma in Oenology. She also worked several vintages domestically in Burgundy, Bordeaux, Roussillon, and the Rhône Valley, as well as abroad in New Zealand. Upon returning to Sancerre, Julie joined the family farm where, in addition to her viticultural work, she is now also the winemaker after her father's retirement. We were fortunate to begin working with Julie Noël in 2019, as she is undoubtedly among the rising stars of the Loire Valley. With her impressive historic family vineyards and extensive winemaking experience, Julie has the blueprint to make the great Sancerre wines of the future.



## 2023 Patrick Noël Sancerre Blanc



100% Sauvignon Blanc from estate vineyards located primarily in the villages of Chavignol and Sancerre, with a small amount of fruit from Saint-Satur. The blend includes grapes from vines planted in all three soil types of the region: Silex (flinty clay) in Sancerre, Terre Blanche (Kimmeridgian clay-limestone) in Chavignol and Saint-Satur, and Caillottes (stony calcareous limestone) in Chavignol.

In the winery, the grapes are pressed very gently and the must is put into stainless steel tanks. There, fermentation occurs with indigenous yeasts at low temperatures to preserve the aromatics. Each terroir type is vinified separately. The wine then rests in tank, without bâtonnage, with only one racking two months after fermentation. It is then left undisturbed on the fine lees until blending and bottling the following summer.



## 2022 Patrick Noël 'Cuvée Excellence' Sancerre

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Cuvée Excellence Sancerre is made from a single 1ha estate lieu-dit "Les Bouffants", planted with 60+ year-old Sauvignon Blanc vines located on a steep hillside just behind the village of Chavignol, one of the best terroirs of Sancerre. Grapes are hand-picked in small crates and pressed very gently, and then the must is put into stainless steel tanks and allowed to settle. Spontaneous fermentation occurs with indigenous yeasts at low temperatures and lasts for three to four weeks.

The wine then rests in stainless steel tank for nine months on the fine lees, without bâtonnage and only one racking two months after fermentation. The wine is gently fined with bentonite before bottling the following summer. Very limited with an annual production of approximately 3000 bottles. **Vegan!**