Cherrier



Menetou-Salon Blanc

Cherrier Frères

Variety

Pinot Noir

Annual Production

70,000 bottles in Menetou-Salon

Vine Age

15-50 years old

Size

10 hectares total in Menetou-Salon

Terroir

Three soil types of Sancerre-Silex (Flint), Terre Blanche (Clay-Limestone), and Caillottes (Gravelly Clay-Limestone)

Vinification

Machine harvest, vinification with selected and native yeasts in temperature controlled stainless steel tanks, parcels kept separate by type of terroir during vinification until final blending

Elevage

4-10 months on fine lees in stainless steel tanks

About

Based in Verdigny, the Cherrier brothers farm 20 hectares of vines spread out over five different villages around Sancerre and 10 hectares in Menetou-Salon. The diversity of vineyard sites allows them to blend Sauvignon Blanc from the three types of typical Sancerre terroir to create harmonious and balanced wines. Since 1994, François and Jean-Marie Cherrier have put in place a sustainable viticulture using ecological techniques such as planting cover crops in the vineyards, eliminating chemical fertilizers and vinification products, gray-water reuse at the winery, and geobiology.