Winemaker: Franck and Betty Millet **Region:** Loire Valley **Location:** Menetou Salon

Pouilly-Fumé

B. MILLET

Appellation: Pouilly-Fumé

Varietals: 100% Sauvignon

Vinification:
Static racking of the must. Slow, low temperature alcoholic fermentation in thermoregulated stainless steel vats for 7 to 10 weeks. No malo-lactic fermentation. Stirring of the lees for 3 to 5 weeks. Light filtration

Vineyard/Terroir:
50% clay-limestone and 50% flint soils.

About the winemaker:
B. Millet, a 22-hectare estate based in Bué, is a third-generation Sancerre producer run by husband and wife team Betty and Franck Millet. The majority of the domaine's white vineyards are located on limestone, which accentuates the minerality that Sancerre is famous for, and the majority of red vineyards are located on clay, which is well suited for Pinot Noir. Millet wines are classic, archetypal Sancerre: the white combines a core of bracing acidity and focused minerality, marked by aromatic citrus and herbal notes. Ageing is done in stainless steel for the whites and rosés, and a mix of stainless steel and neutral oak for the reds. In the vineyard, work is done by hand, with a rigorous green harvest during the summer.