

# Domaine Thomas

France - Sancerre - Verdigny



DOMAINE THOMAS  
SANCERRE

**Ownership/Founders** Julien & Jean Thomas / Famiglia Thomas

**Start of Activity** 1670

**Vitiviniculture** Biodynamic / Certified Organic

**Hectares** 16

**Bottles produced** 90.000

## SANCERRE BLANC LE PIERRIER 100% Sauvignon Blanc

**Production area:** Verdigny

**Terrain:** calcareo

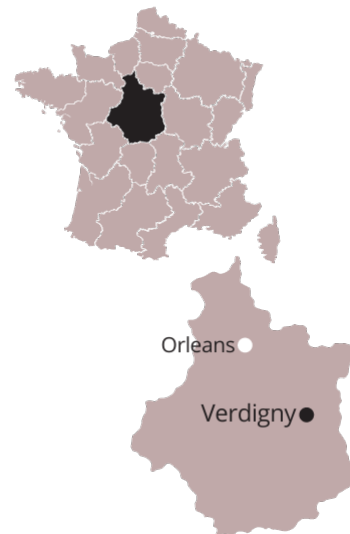
**Harvest:** manual and mechanical

**Vinification:** Soft pressing with pneumatic press. Cold decanting, without enzymes. Alcoholic fermentation takes place thanks to natural yeasts, present on the grape skin (plum), in stainless steel tanks at low temperature (18° - 20° C)

**Refinement:** : Maturation is on fine lees, with batonnage, lasting 6 to 8 months without excessive sulfites. Clarification is done with a clay base. The wine will be lightly filtered just before bottling

**Color:** straw yellow

**Alcoholic Grade:** 13.5% vol



In the little village of Verdigny, not far from Sancerre, Julien Thomas has been gradually taking over from his father, Jean. The Thomas Family represents a traditional family of vigneron with their ancient roots dates back to the 17th century. Supported by Justine, his life partner, and his mother Ginette, Julien now is taking over the heritage of an ancestral know-how, while adding his personal touch, to produce rich Sancerre wines using biodynamics techniques. Zero chemical treatment to respect the fruits of this terroir for a more personal expression. This care promotes the development of indigenous yeasts, key to the aromas and the tipicity of the wines. Julien today works 15 hectares - all certified BIO with the 2020 harvest - with an average production of 90,000 bottles.