

Domaine des Buissonnes

AOC SANCERRE

White - Loire

Agricultural Method :

Lutte raisonnée

Presentation

Type : Dry still white wine

Grape variety : Sauvignon 100 %

Terroir : The Silex terroir produces wines sought after for the finesse and power of their minerality. A very precocious terroir, these stones capture the heat accumulated during the day and release it during the night, accelerating the ripening of the berries.

Alcohol content : 12.5%

Cultivation : Environmentally-friendly, reasoned cultivation



DOMAINE DES BUISSONNES

History

Domaine des Buissonnes is a classical estate in Loire valley wines, and Sancerre in particular. They expand their holdings with the development of the appellation in Coteaux du Giennois.

5 generations, Marie Elise Naudet took over the domaine with her father 6 years ago, she will be running the domaine along with her friend Virginie, on the 1ST OF JANUARY 2024 after having worked in some estates and she took over from her father. She runs only their own vineyards.

Passionate with her friend Virginie, they improve on all technical advice and handle/ try all new research points. A BIG POINT; they work 90% native yeasts.

Her vineyards, in total being around Sancerre, Sury en Vaux, top of the plateau of Maimbray, and on 8 villages around.



Vines & Wines

Vineyards size

Total 40.40 ACRES:

24 acres Sancerre white

8 acres Sancerre red

6 acres Coteaux du Giennois white

2.4 acres Coteaux du Giennois red

14 miles between the 2 extreme of the vineyards. A Long time on a tractor!

Farming

Of course she makes a work a replacement of vines due to some degenerations, (a large situation in Sancerre and around) and age. A study of adaptation to the global warming is also done; change of pruning, plowing, timing, organic products, beats...

She chose passionate workers at the domaine all the time, and calls a team of employees if she needs more peoples.

The top value of the domaine

Having vineyards on 8 Villages and 29 single vineyards She is lucky having the 3 sub-soils possible there;

- 30% Terres blanches (more calcar and chalky),

- 35% Caillotte (broken little rocks),

- 33 % Silex (flint) which gives her a chance to produce her “ Cuvée Pierre à Feu”.

- And very rare: 2% Griottes subsoil

Harvest :

Mostly done by machine, with some slope and vineyards by hand. Having vineyards in the plateau but also on the side slope of various valleys, she can extend picking to optimize ripeness.

In Sancerre, historically, the estates own vineyards in different valleys to reduce the risk on thunderstorms which follow very often one or tow valleys each vintag.

Facilities:

Different press to control timing, as well quality of juice in relation with sub-soil.

They vinify in small tanks, to follow the size of each vineyard, and they blend these vineyards in February/March (the week before Easter!), or later with the quality and evolution.