

# Domaine du Frère Semele

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MAIMBRAY  
18300 SURY EN VAUX

SPEC SHEET

## SANCERRE BLANC LA MONTEE DE SAINT ROMBLE

**Varietal:** Sauvignon Blanc

**Surface area:** 1 ha

**Soil:** Kimmeridgian marls

**Subsoil:** Kimmeridgian limestone

**Exposure:** North-west

**Age of the vines:** 50 years

**Yield:** 50 hl/ha

**Density:** 6,500 vines/ha

**Viticulture:** Organic vineyard management since 2018.  
The soil is ploughed, grass is grown between the rows of vines, no chemical herbicides or anti-rot products, etc. are used.

**Volume:** 6,600 bottles

**Harvest:** The grapes are handpicked and collected in 25-kg crates before being carefully sorted when they arrive at the winery.

**Vinification:** Long, gentle pressing (approximately 3½ hours), with separation of the juices and separate vinification for each plot.  
The must is racked after 48 hours of cold stabilization (8°C).  
The use of neutral yeast does not add any artificial flavours, just enhances those that are naturally present in the grapes.  
Fermented and aged in temperature-controlled 20-hl and 600-litre casks for one year.  
Aged on fine lees with stirring if needed.  
Bentonite fined (natural clay)  
Cellulose filtered and bottled after CO2 adjustment.

**Tasting notes:** “La Montée de St Romble” is a grand terroir. Marly soils usually yield round, rich wines, but due to this slope’s north-western exposure, the resulting wine is fresh with good acidity and boasts lovely ripe fruit. Its precise aromas and flavours make this wine the perfect match for gourmet meals as well as for dishes with character.

