

La Moussiere Sancerre Rouge

The Alphonse Mellot Winery is a forty-eight hectare property located in Sancerre. The winery is heavily staffed with forty people employed working in the vineyard and making wine at all times, picking and caring for the grapes to ensure the best quality grapes (5 times as many as surrounding vineyards).

The vineyards are south, southwest. The soil is clay and limestone. Alphonse believes in dense planting of vines, he plants 10,000 vines per hectare. This causes the vines to compete against each other and work harder to produce top quality juice. The normal plantings at surrounding Sancerre wineries are 6600 vines per hectare.

Absolutely no herbicides and pesticides are used in the vineyards; the winery is working towards becoming entirely organic. All vineyard work and winemaking is done by hand. Alphonse performs abourgeonnage, the practice of eliminating any extra buds on the vine before bud break.

He believes strongly in keeping his yields low. Sancerre production limits are 68 hl per ha. Alphonse produces an average of 32 hl per ha. The grapes under-go whole cluster pressing with three pneumatic presses. Harvest usually takes place one week prior to other Loire producers to produce bright fresh wines. Less than 2,000 cases are produced every vintage.

GRAPE VARIETIES

Pinot Noir (100%)

VINEYARD AGE

Old vines up to 60 years old. Low yields with limited production.

BARREL AGING

The wine is barrel fermented and aged in oak up to 12 months.

TASTING NOTES

This rare expression of Pinot Noir is extremely elegant with aromas of wood smoke and bacon fat. This wine has a silky mouth feel with bright cherry and blackberry flavors.

Reviews

87 POINTS, WINE SPECTATOR

Light and supple, with pretty red and black cherry fruit augmented by elegant spice and sandalwood shadings. Stylish, with solid varietal character. Drink now. 2000 cases made.-J.M.