



VINCENT VATAN

SÉLECTION SILEX 2015
POUILLY-FUMÉ

BACKGROUND

The Vatan family has been making wine in Sancerre for ages. Vincent Vatan has been the wine grower of Domaine Chatelain since 2005, and he is the son-in-law of Jean-Claude Chatelain. In 2007, Vincent Vatan acquired some plots of land with flintstones which is where he grows his grapes.

Today, the Chatelain winery has 30 hectares (74 acres) of vines in Pouilly-Fumé spread across six of the seven communes of the appellation. The grapes that go into Domaine Vincent Vatan come from all the different types of soils found around Pouilly. This gives the Vatan family a great deal of freedom when putting their blends together, and as a result, their wines are balanced and very typical of the appellation.

APPELLATION

Loire, France

VARIETAL COMPOSITION

100% Sauvignon Blanc

WINEMAKING & VINTAGE NOTES

The different types of soils found around Pouilly-Fumé consist of a mix of siliceous clay covered with flintstones, clay and limestone and kimmeridgean marls.

The grapes for this wine come from clay siliceous soils with flintstones imparting the distinctive flintiness this wine is famous for.

TASTING NOTES

With its brilliant yellow-gold color and sharp, visceral nose, this wine is very characteristic of Pouilly-Fumé with a pronounced gunflint profile that is very typical of the Loire Valley soils.

Delicious with pork, veal, or pasta dishes in cream sauces, poultry, fish, shell-fish, and a variety of cheeses.

WINEMAKER

Vincent Chatelain

TECHNICAL DATA

Alcohol
13%

SUGGESTED RETAIL PRICE:
\$19.99

Vincent
VATAN



GENERATIONS OF WINE
IN SANCERRE

