PROFILE

Just east of Sancerre is the village of Chavignol, home of Domaine Paul Thomas. It is a small estate on the slopes of the Les Mont Damnés, from which they produce beautiful wines from the deepest, purest outcropping of Kimmeridgean limestone in Chavignol. Domaine Paul Thomas is run by Raphael Thomas, son of Paul. Raphael originally intended to pursue a career in physics, but after his father tragically passed away at the end of the harvest in 2000, he made the decision to carry out his father’s legacy by returning to Chavignol and taking over management of the winery. From just six hectares of vines, Raphael produces 90,000 bottles. 75% of the total production is Sauvignon Blanc (Sancerre) while the remaining 25% is Pinot Noir (either Sancerre Rouge or Rosé).

SPECIFICATIONS

Wine: Sancerre Chavignol Rouge

Varietals: 100% Pinot Noir

Appellation: Sancerre AOC

Location: Chavignol and Verdigny

Exposure: East/Southeast

Soil: Clay

Vineyard Age: 25 years

Harvest: Manual

Agricultural Method: Organic fertilizers only, vegan 🌱

Production: 9,000 bottles

Vinification: 100% whole cluster. The grapes undergo four days of carbonic maceration to extract color and avoid green tannins. Aging in cement vats.

Tasting Note: Notes of red currants and black cherries harmonize with soft tannin and juicy acidity. The ideal red for lighter dishes and charcuterie. Perfect with Crottin de Chavignol.

Alcohol: 13.50%