

Domaine Henry Natter

Sancerre



2005 Sancerre

“Fermented spontaneously in older barrels but then moved to tank, Henry Natter’s 2005 Sancerre smells freshly and lusciously of lime and grapefruit, peaches and flowers, diverse herbs, honey and toasted caraway. Doughy and subtly creamy in texture, this fills the mouth with ripe citrus and orchard fruits, a generous Sancerre with hidden sweetness. The finish, however, restores a mineral balance, with impressively-lingering deposits of salt and chalk amid the fruit. Readers should definitely be on the look-out for Natter’s 2005 bottling from the Chêne Marchand, which, however, I unfortunately have not yet had an opportunity to taste.”

91 points– David Schildknecht, The Wine Advocate (Issue #172)

“I hesitate to term this a “classic” Sancerre only because it is so far above the norm that it might not remind others of the general run of bottlings from this famous Loire appellation. Quite expressive aromatically and deep and long in flavor, it is impressively concentrated and substantial, yet it displays this profile without overt influence from wood. Moreover, it shows lovely mineral notes and fresh acidity in the finish, retaining regional typicity despite being atypically flavorful.”

92 points– Michael Franz, winereviewonline.com (February 13, 2007)

“If you wish to find a young Sancerre with more interesting and complex aromas than this wine, you’ve got your work cut out for you. The flavors and finish are both wonderful, but the bouquet of this wine is the prime attraction, showing lovely notes of lemon/lime and green apple with supporting accents of minerals, hay, nuts and fresh bread dough. Intricate in its details but still symmetrical and convincing as a whole, this is a beautiful wine.”

92 points– Michael Franz, winereviewonline.com (October 31, 2006)

2006 Sancerre Rosé

“Light pink. Racy, mineral-driven red berry and pink grapefruit aromas are underscored by talc and dried flowers. Firm and juicy, offering brisk, finely etched red berry flavors and zesty citrus pith character. Finishes stony and dry, with very good lift and thrust. This impressively precise, complex rose would be great with raw shellfish.”

90 points– Josh Reynolds, International Wine Cellar (June 2008)