



Sancerre Rouge

This 15-hectare family vineyard is located in Sainte-Gemme-en-Sancerrois, near the Loire

Grape variety: 100% Pinot Noir

Yield: 59 hl/ha

Density: 7000 vines/ha

Terroirs:

This wine comes from vines planted on clay-limestone soils.

Vineyard management:

The practice of sustainable viticulture has been put in place in order to respect the environment and the terroir as much as possible.

Vinification and ageing:

The transfer of the harvest is done only by the force of gravity in order to preserve all the organoleptic qualities of the harvest.

Vatting for about two weeks including 5 days of cold pre-fermentation maceration in order to extract the colour and aromas. Then, 10 days of alcoholic fermentation which bind the tannins. Throughout the vatting process, punching down and pumping over are carried out in order to extract the colour and enhance the flavours. Malolactic fermentation occurs which sweetens wines by transforming malic acid into lactic acid. Finally, ageing in vats for about 9 months allows the tannins of the wine to soften. A light filtration precedes bottling.

Tasting notes: This ruby red wine offers an open and complex nose. There are very pleasant notes of small red and black fruits (wild strawberry, blackcurrant). The palate is round and unctuous, revealing melted tannins. The palate reconnects with the sensation of very ripe fruit.

Sommelier's advice: This wine is usually served at around 16°C. It will find a good place alongside duck breast, lamb dishes, or even a rib of beef.

Total acidity: 3.60g/l H₂SO₄

Glucose + Fructose: 0.20g/l

Total SO₂: 65mg/l