

SANCERRE ROSÉ LES BOURSICOTTES

Alcoholic degrees : 13 % vol
Grape : 100% Pinot Noir
Average age of vines: 15 years
Terroir : Clay-limestone "terre blanche" soil

Harvest :
Reasoned vineyard management, no insecticides or chemical weeding.
Mechanical harvest

Wine making process:
1/3 bleeding and 2/3 pressing,
this blend brings structure and fruitiness to our Sancerre rosé.

Tasting :
Pale pink color, silky aromas of candied fruit
(wild strawberries, citrus) all underpinned by
a minerality that brings a lovely length on the palate.

Service temperature :
Serve fresh but not iced 9-12°C.

Guarding time :
Drink now or within 2 years.

