

SANCERRE ROUGE

The traditional spirit of red Sancerre

Alcoholic degrees:	13 % vol
Grape:	100% Pinot Noir
Average age of vines:	30 years
Terroir:	Clay soil

Harvest:

Vineyard cultivated manually with total respect of the environment (HVE certified), without any insecticide or chemical weeding.

Harvest: by hand

Vinification:

After 5 days of cold temperature (5°C) to extract the fruit, the fermentation takes 10-days at 25°C.

Ageing 10 months, 65% in old oak barrels and 35% in stainless steel tanks.

Tasting:

Ruby color, this wine smells of cherry and spice, smooth and tender palate with a hint of a ripe fruit.

Service temperature:

12 - 14°C

Guardind time :

To drink now or within 3-5 years.

