

SANCERRE ROUGE 2022



Origin : AOC Sancerre
12.5% ALC/VOL

Variety :

100% Pinot Noir

Terroir :

The AOC Sancerre is produced in the Center-Loire sub-region, in the "Sancerrois hills". The vineyards are on the right bank of the river, in the north-eastern part of the department of Cher. The soil here is a mix of clay and limestone and the land is often very steep and hilly creating many microclimates that add to the complexity and depth of the wines.

Vinification :

Grapes are picked and put directly into stainless steel vats for "cool" maceration for 5 days at 10 ° C. This is followed by fermentation for 12 days at 25° C with daily stirring in order to extract the maximum of flavors, dyes (anthocyanes) and tannins from the skin of the grapes. The process finishes with malolactic fermentation in stainless steel vats.

Tasting Notes :

This 100% Pinot Noir shows great freshness, aromas of red fruits and very elegant structure with nuances of cherries and ripe fruits.

Food Pairings:

Pork loin, guinea fowl with cabbage, or chicken tagine,