

# Sancerre Rosé 2019

*Sancerre rosé – The expression of Sancerre's three terroirs*

## The wine

We have carefully selected a parcel from our vineyard for this wine. Facing south at the bottom of a slope, this location provides perfectly well ripened grapes.

The terroir known as griotte is especially well adapted to this Sancerre rosé as it brings about mineral and fresh fruit aromas, such as red currant and mandarin, thereby producing crisp and pleasant notes on the palate.

## The vineyard

Our vineyards are located within various districts of the appellation area: Sancerre, Bué, Crézancy, Thauvenay and Ménétreol. The soil is managed in view of nourishing the vines, thereby obtaining perfectly well-ripened and healthy grapes.

## From the vineyard to the cellar

**Grape variety:** 100% Pinot Noir

**Soils / Terroirs:** Small stones

**Winemaking features:** The harvest is handpicked. The grape bunches are then transported in small crates and manually sorted on a table before being entirely pressed without delay. Thanks to direct pressing and various winemaking procedures, this rosé displays aromatic finesse, crispness and precision on the palate, along the lines of the appellation's white wines. Carried out at a low temperature, the fermentation stage lasts around 3 weeks in view of conserving all the aromas. The wine is then matured on fine lees for 4 months to obtain structure and fat.

**Maturing period:** Elevage très court sur lies fines

**Residual sugar:** 0,24 g/L

**Alcohol content:** 14% vol.

## Tasting notes

**Color:** Bright pale pink.

**Aromas:** Expressive with lemon and blood orange notes developing into crisp red fruit.

**On the palate:** Nice well-balanced attack. Ample attack with good volume, crispness, very tasty and aromatic evoking red berries and citrus fruit notes.

## Food pairing

Perfect with salad or summer barbecues.

**Serving temperature:** From 10 to 12°C

**Ageing potential:** 4 to 5 years

