



SANCERRE - COTEAUX DU GIENNOIS
POUILLY FUMÉ



GIENNOIS Rouge Inédit— 2015

L'Inédit: A terroir wine for gastronomie or simply just enjoy with friends... This velvety ruby-coloured wine from the Gien area has pleasant fruity and floral aromas accompanied by rich notes of caramel and mocha. Full-bodied, this complex wine will enchant the most discerning palates.



Fruity, floral, notes de caramel and mocha.



FOOD PAIRING

The wine pairs well with both white meat and red meat (such as duck), as well as cheese pastries. And even better: treat yourself to a glass of L'Inédit with dark chocolate.



*AOP Giennois Rouge
Centre Val de Loire
L'Inédit*

PRESENTATION

THE VINTAGE

2015 in Centre-Loire : Hot, dry weather makes for a promising vintage.

Just as any other northern region, the Centre Loire is profoundly affected by vineyard conditions in any given year – and 2015 will be no different. The weather has been rather distinctive this year, and has resulted in wines with very pure flavours.

TERROIR

Our Coteaux du Giennois red , L'Inédit vines are planted on the soils of Pouigny.

Only grapes coming from a single parcel of 30-year-old Pinot Noir grapes, planted on a chalk limestone slope, have been used to create this wine which has great concentration and an

VARIETALS

Pinot noir : 100%

SITUATION

Situated between Gien and Cosne-sur-Loire, this vineyard of 191 hectares has a temperate climate thanks to the Loire River, with a continental influence from the east. It's planted on hillsides of the Loire extensions of the geologic formations of Sancerrois and Pouilly.

Coteaux du Giennois is a small and recent appellation, even if one can find archeological evidences of winegrowing in this region since the 2nd century.

In full expansion with authentic wines that reveal the originality of their terroir.

WINEMAKING

To avoid damaging the grapes great care was taken during the harvesting and sorting of the bunches. Cold maceration prior to fermentation for a total of 16 days of vinification. Throughout this process, the must is pumped over twice daily so as to maximize the extraction of colour and tannins.

AGEING

100 % malolactic fermentation took place in barrel. Afterwards the wine spent 9 to 12 months in French oak barrels from different tonneliers (coopers), in order to soften the tannins and allow natural aeration to occur.

AVIS ET RÉCOMPENSES



15/20

« Gourmand, suave, avec un fruité bien dégagé, ce vin est sorti du lot dans notre dégustation de Coteaux du Giennois, on aime sa finale montante épicée. »

Guide Bettane et Desseuve
01/09/2016



90/100

« Clément et Florian Berthier 2014 L'Inédit Pinot Noir (Coteaux du Giennois)
With its light color and cool feel, this well-balanced wine comes from a parcel of 30-year-old vines. The smoky tannins and intense acidity give a wine that will develop well and slowly. It's still young with its red-berry fruits and fresh aftertaste. Drink from 2018. »

Roger Voss - Wine Enthusiast,
01/05/2016