



SANCERRE - COTEAUX DU GIENNOIS  
POUILLY FUMÉ



## GIENNOIS Rouge Domaine de Montbenoit– 2017

Bright, garnet coloured wine, this red Coteaux du Giennois has a typical nose with dark fruit and hints of spice.

The freshness on entry to the palate is partnered by a velvety texture. Cherries, blackberries and blueberries develop to provide an excellent harmonious wine, with an uplifting touch of spice on the finish.



*Complexity, intensity and pleasure...*



### FOOD PAIRING

Grilled red meats and rabbit cooked with mustard. It also goes surprisingly well with liquorice ice-cream.



*AOP Giennois Rouge  
Centre Val de Loire  
Domaine de Montbenoit*

# PRESENTATION

## THE VINTAGE

2017 is the latest in a succession of early harvests. As winter drew to a close with temperatures worthy of late spring, nature snowballed ahead. The vines continued to reach each milestone early, right up until harvest – despite very variable conditions which changed month by month and area by area.

In short – Centre-Loire's 2017 wines are made for enjoyment.

## 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

Alcoholic fermentation is performed in vats for 10 to 14 days at temperatures between 26 and 32°C. Throughout this process, the must is pumped over twice daily so as to maximize the extraction of colour and tannins.

## AGEING

Malolactic fermentation is performed in stainless steel tank. To finish the wine is racked, aged for 10 to 12 months and the bottled.

## TERROIR

Our Coteaux du Giennois red vines are planted on limestone soils of Pougny and Saint Père, small villages located in the heart of the Centre-Loire area. This deep and typical Pinot-noir "terroir" provides wide complexity to our wine.

## VARIETALS

Pinot noir : 85%, Gamay : 15%