



SANCERRE - COTEAUX DU GIENNOIS
POUILLY FUMÉ



SANCERRE Rosé Domaine des Clairneaux – 2017

With its pale rose colour, this dry but very fruity wine will surprise you with its fineness and freshness. It shows aromas of white currant, apricot, and vine peach.

On the palate the wine shows both the suppleness and refreshing acidity of the Pinot Noir.



Freshness, suppleness and complexity...



FOOD PAIRING

The wines are a perfect match for Indian dishes, and fruit-based desserts. Enjoy it as an aperitif, pair it with grilled fish, seafood, spicy dishes or simply enjoy with friends...



*AOP Sancerre Rosé
Centre Val de Loire
Domaine des Clairneaux*

PRESENTATION

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

Along the Loire River in east of Bourges, the vineyards extend over 2,926 ha in 14 communes.

WINEMAKING

As soon as they arrive in the winery, the harvested grapes are delicately pressed and the juice obtained is allowed to settle for around 36 hours. The alcoholic fermentation starts naturally at a controlled of the temperature (15-18°C).

AGEING

The wine is then matured for a few months on its fine lees until the bottling is carried out in the spring.

TERROIR

Our Sancerre Rosé vines are planted on the soils of Sainte Gemme, a small village located in the heart of the Centre-Loire area. This soils is composed by 100% Clay and Limestone soil

This deep and typical Pinot-noir “terroir” provides wide complexity and quality to our wine.

VARIETALS

Pinot Noir : 100%