



SANCERRE - COTEAUX DU GIENNOIS
POUILLY FUMÉ



SANCERRE Rouge Domaine des Clairneaux – 2016

Brilliant red colour with garnet nuances, this red Sancerre has red berry aromas reminiscent of sweet and sour cherries.

Light with soft tannins, the red fruit character is evident on the palate.



Fruity, succulent and soft...



FOOD PAIRING

It illustrates the merits of Pinot Noir. Firm, full and long on the palate, these characteristics are enhanced by white meat: rabbit and poultry in a sauce.



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

PRESENTATION

VINTAGE

2016 has been giving our winegrowers a run for their money. Weather conditions were difficult; growers have had to contend with rain, humidity, frost and even sunscald, but have carried on regardless. Luckily nature rallied at the eleventh hour, and the vintage will be an excellent one after all.

2016's wines are expected to show good purity of flavour; and as with all late vintages, they have plenty of freshness and a crisp texture.

SITUATION

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

WINEMAKING

Alcoholic fermentation is performed in vats for 10 to 14 days at temperatures between 26 and 32C. 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 Sancerre red vines are planted on the 100% Clay Limestone soils of Sainte Gemme, a small village 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 : 100%

REVIEWS AND AWARDS



13/20

« En rouge, on est gourmand et croquant. »

Guide Bettane et Desseuve des vins de France

01/11/2017