



## SANCERRE Rosé Domaine des Clairneaux – 2018

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

2018 shows every sign of being a sun-driven vintage. Having braved the unusual weather conditions, 2018 is a unique, early vintage - a vintage shaped by extraordinary extremes of weather, ranging from record levels of spring rainfall to summer heatwaves. September's fine weather helped to maintain the quality potential of the harvest.

In conclusion, the 2018 vintage is set to be all about elegance

## SITUATION

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

## 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%

## 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.