



SANCERRE - COTEAUX DU GIENNOIS  
POUILLY FUMÉ



## SANCERRE Rouge Domaine des Clairneaux – 2017

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

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.

## 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%

## 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.

# REVIEWS AND AWARDS



**13/20**

« En rouge, on est gourmand et croquant. »

**Guide Bettane et Desseuve des vins de France**

01/11/2017