



SANCERRE - COTEAUX DU GIENNOIS
POUILLY FUMÉ



L'INSTANT Pinot Noir Rosé Clément & Florian Berthier – 2018

Nice candy coloured, this rose Pinot Noir has an elegant nose with typical aromas of red fruits.

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



Elegance, freshness and fruitiness...



FOOD PAIRING

Light and easy drinking. Enjoy it as an aperitif, with white meat, salads and fishes or simply with friends.



*Vin de France,
L'Instant Pinot Noir Rosé*

PRESENTATION

THE 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

TERROIR

The vines grow on argilo-calcaire soil.

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 at the beginning of the year.