



SANCERRE - COTEAUX DU GIENNOIS
POUILLY FUMÉ



SANCERRE Rouge La Croix Renaud – 2016

Deep coloured wine with bright glints. This complex, subtle wine reveals delicate aromas of candied fruit along with wild fruit such as blackberry enhanced by toasty notes.

A wine of great elegance.



Strongly coloured with bright tints.



ACCORDS METS-VINS

The wine's qualities are best appreciated with white meat in a sauce, and most of the classic ripe cheeses, such as Brie and Reblochon. It also tastes delicious with fresh tuna steak.



*AOP Sancerre Rouge
Centre Val de Loire
La Croix Renaud*

PRESENTATION

THE VINTAGE

2016 in Centre-Loire : A Vintage with Character
The unusual shift between the seasons has created a 2014 vintage with great potential for Centre Loire Wines. The unexpected warm weather in autumn produced exceptional wines with finesse and power.

SITUATION

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

WINEMAKING

To avoid damaging the grapes great care was taken during the harvesting and sorting of the bunches. Cold maceration prior to fermentation for a total of 16 days of vinification. Throughout this process, the must is pumped over twice daily so as to maximize the extraction of colour and tannins.

AGEING

100 % malolactic fermentation took place in barrel. Afterwards the wine spent 9 to 12 months in French oak barrels from different tonneliers (coopers), in order to soften the tannins and allow natural aeration to occur

TERROIR

This wine was made from grapes grown on the domaine's first parcel to have been planted with Pinot Noir in the 1980's in clay-limestone soil. This deep and typical Pinot Noir "terroir" provides our wine with great complexity.

Over the years, in the Berrichon dialect, the names are shortened. Here the name "Croix Renaud" has become "Clairneaux". This name, which has resisted time, has been adopted by

VARIETALS

Pinot Noir: 100%

REVIEWS AND AWARDS



« Robe d'un grenat très lumineux; nez de gelée de griotte teintée de thym et de sauge. Bouche élégante aux tanins délicats qui font comme une frise au fruité raffiné. La structure aérienne et la fraîcheur bien maîtrisée renforce encore l'impression de pureté, de dessin bien défini. Vin est issu de la première parcelle du domaine à avoir été plantée en Pinot Noir dans les années 1980. »

9 MOBZTOX [Z` ý 4 Qby Lalau
In vino veritas, 06/11/2017



15.5/20

« En rouge, on est croquant et gourmand. »

Guide Bettane et Desseauve des vins de France
01/11/2017