

Fruity,
Spicy,
and Elegant ...

VIGNOBLES
BERTHIER
SANCERRE
COTEAUX DU GIENNOIS
POUILLY FUMÉ



COTEAUX DU GIENNOIS ROUGE

L'Inédit du Champ Jacquot

This velvety ruby-coloured wine from the Gien area has pleasant fruity and floral aromas accompanied by rich notes of caramel and mocha.

Full-bodied, this complex wine will enchant the most discerning palates.

Our Grape Varietals :

100% Pinot noir.

Our Terroir :

100% Chalk limestone slope.

Our Winemaking :

Alcoholic fermentation is performed in vats for 10 to 14 days at temperatures between 26 and 32 °C.

Throughout this process, the must is pumped over twice daily so as to maximize the extraction of colour and tannins.

The wine is raked and then matured for 10 to 12 months in barrels. The bottling make without filtration and collage.

Our Foodpairing :

White meat and red meat (such as duck), as well as cheese pastries, dark chocolate.

Tasting :

10 - 12°C, keep between 3 and 5 years.

