

*Strongly
coloured with
bright tints...*

VIGNOBLES
BERTHIER
SANCERRE
COTEAUX DU GIENNOIS
POUILLY FUMÉ



SANCERRE ROUGE

La Croix Renaud

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.

Our Grape Varietals :

100% Pinot noir.

Our Terroir :

100% Clay-limestone.

Our Winemaking :

100 % malolactic fermentation took place in barrel.

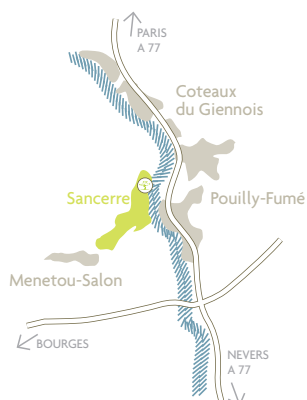
Afterwards the wine spent 9 to 12 months in French oak barrels from different tonneliers (coopers), in order to soften the tannins and allow natural aeration to occur.

Our Foodpairing :

White meat in a sauce, ripe cheeses, Brie and Reblochon, fresh tuna steak.

Tasting :

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



2015
92/100



2015
15/20



2016
91/100



2018
16/20