



SANCERRE ROSÉ

Freshness, Suppleness, Complexity



TERROIR

Clay-limestone.

GRAPE VARIETALS

Pinot noir.

WINEMAKING

Delicate pressing of the grapes then the juice is settled. The alcoholic fermentation starts naturally under temperature control. The wine is aged on lees for at least 6 months.

FOODPAIRING

With cuisine with Asian influences or simply by the pool!

TASTING

8-10°, is consumed on his youth, up to 3 years.

« Our dry and fruity rosé Sancerre astonishes by its finesse and quality. The mouth is divided between the suppleness and refreshing liveliness of Pinot Noir.