



# SANCERRE ROUGE

*Fruity, Succulent, Soft*



## TERROIR

Clay-limestone.

## GRAPE VARIETALS

Pinot noir.

## WINEMAKING

Alcoholic fermentation takes place in tank (15-20 days). The must is assembled every day to extract the best of the colouring matter and tannins. The wine is then extracted and aged for 1 year in barrels.

## FOODPAIRING

As an aperitif with a vineyard terrine or at table with a beautiful white meat.

## TASTING

12-14°, storage time between 3 and 5 years. A small refreshment before tasting allows to exalt its aromas.

« Our red Sancerre opens on a nose of small red fruits. The mouth is light, little tannic, very smooth.