

SANCERRE ROSÉ GRANDE RÉSERVE

CHALKY CLAY

« This refreshing, very fruity rosé will seduce you with its bouquet of ripe red fruits and reveals a real pleasure, easy to drink also particularly well-balanced. »



VITICULTURE

“Grande Réserve” Sancerre rosé is made from Pinot Noir, a very delicate and demanding grape variety that gives a delightful rosé. As for the whites, the Chalky Clay terroir brings flesh and structure to the wine.

VINIFICATION

“Grande Réserve” Sancerre rosé is a bled rosé. Juice is obtained by draining ("bleeding") vats of Pinot Noir juice after 48 hours of cold maceration. The alcoholic fermentation is conducted in thermoregulated stainless steel tanks (15-18°C) followed by 3 to 4 months of maturation on its fine lees.

Terroir : Chalky clay
Ageing Potential : 2-3 years
Best served at : 10-11°C

TASTING NOTES

This refreshing, very fruity rosé will seduce you with its bouquet of ripe red fruits, fresh red currant and raspberry fruitiness that are surrounded by tannins and tight acidity. It's easy to drink, fresh and particularly well-balanced in structure and aromas. Enjoy the “Grande Réserve” rosé well-chilled but not too cold – about 10°C should be enough to conquer your guests!

WINE & FOOD

“Grande Réserve” rosé is a wonderful aperitif, like a ray of sunshine on your table! Whether to whet your appetite or to accompany dishes throughout the meal, this Sancerre rosé is surely up to the task. Great with salads, springtime meals, or picnics – it's also a splendid wine to accompany Asian cuisine !

