

SANCERRE ROSÉ LES BARONNES

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 & TERROIR

The Pinot Noir is relatively fragile and demanding grape variety and needs a well drained ground and a temperate climate. That's why it flourishes on the chalky-clay slopes around Sancerre. Nevertheless it demands a constant attention from us to give the best, joyful and delicate rosé.

VINIFICATION

"Les Baronnes" Sancerre rosé is a blend 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 (16 -18°C) followed by 4 to 5 months of maturation on its fine lees in order to have longer fermentations and more intense aromas.

TASTING NOTES

This refreshing, very fruity rosé will seduce you with its bouquet of ripe red fruits. It's easy to drink, fresh and particularly well-balanced in structure and aromas. Enjoy "Les Baronnes" rosé well-chilled but not too cold – about 10°C should be enough to conquer your guests!

WINE & FOOD

"Les Baronnes" 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!

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

