



A Pinot noir rosé of great freshness that deliciously renders the subtleties of its terroir and grape variety.. Its flowery finish makes it the perfect rosé from Spring to late Summer.

SANCERRE ROSÉ « Les Baronnes » Rosé de Pinot noir

TERROIR: Chalky clay

BEST SERVED AT: 9-11°C (48-11°F)

AGEING POTENTIAL: 4 to 5 years

VITICULTURE & TERROIR

- Vines grown on a terroir of **clay** (65%) and **limestone** (35%), on the hills between Chavignol and Sancerre
- The limestone gives the wine its backbone, while the clay gives it flesh
- Voluntarily low yields, with **high density cultivation** and **grassing** of the inter-rows
- Use of **organic fertilizers** only

WINEMAKING

- The harvest is **carefully sorted and destemmed** before being placed in vats by gravity
- Pre-fermentation cold **maceration** of about **48 hours**: the colorless juice of the Pinot noir (white-fleshed) is tinted with a pale pink color by the intervention of the coloring matters contained in the skins
- Alcoholic **fermentation** in temperature-controlled **stainless steel tanks** (15 to 18°C/59 to 64°F)
- **Aged** on fine lees for **3 to 4 months**

PAIRING

It is a great aperitif as soon as the sun is on your table. Whether it is to warm up your appetite or even better throughout your meal, this Sancerre rosé will rightfully find its place.

TASTING

- Eye** Pink with coral highlights
- Nose** Small red fruits and notes of white peach
- Palate** Harmonious balance, the opening is fresh and the fruit crisp; surprising length.

This Sancerre rosé develops a subtle and complex minerality, which is combined with English candy, small red fruits and notes of white peach. The opening is fresh and the whole harmonious, with a length in mouth which evokes in finale the rosebud.

AWARDS & ACCOLADES

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