



**A fine red wine representative of the Pinot noir of Sancerre, which develops a subtle aromatic range inspired by Morello cherry, strawberry and woody notes.**

## SANCERRE ROUGE « Les Baronnes »

TERROIR: Chalky clay

BEST SERVED AT: 14-16°C (57-60°F)

AGEING POTENTIAL: 5 to 7 years

### VITICULTURE & TERROIR

- **Pinot noir** vines grown on a soil of **clay** (65%) and **limestone** (35%)
- The limestone gives the wine its backbone, while the clay gives it flesh
- Yields are controlled with **high density cultivation** and **grassing** between the rows
- Use of **organic fertilizers** only

### WINEMAKING

- **Maceration** for **12 days** in vats, between 26 and 32°C (78-89°F) with two **daily pumping over and punching down** to extract maximum color and tannins
- At the end of the **malolactic fermentation**, the wine is aged in **oak barrels** (renewed by 1/3 each year) for **6 to 8 months**

### PAIRING

The aromatic amplitude of this vintage will accompany perfectly your braised meats, your river fish and your cheeses.

#### Our gastronomic suggestions:

- *Roasted pike-perch back with candied shallots;*
- *Roast pork with prunes;*
- *Tournedos à l'Angevine.*

### TASTING

- Eye** Ruby red
- Nose** Red and black fruits, woody notes
- Palate** Roundness, a discreet astringency assured by its time in oak barrels

Smooth, round, and with a nice texture, this Sancerre lets the Pinot noir express itself with fullness and a lot of charm. Very aromatic, it gives off flavors of cherry and strawberry and subtle woody notes. Its structure and acidity will ensure a good aging for 5 to 7 years.

### AWARDS & ACCOLADES

2018	James Suckling	91 pts
2016	The World of Fine Wine	88 pts
2016	The Worlds of Fine Wine	89 pts
2015	Wine Spectator	90 pts