


# *Sancerre Rouge 2019*

Grape Varieties: Pinot Noir

Date of grape-harvesting: 15/09/2019

Harvesting: by hand, no sulfite before fermentation, just after fermentation and bottling

Alcohol content: 14°

Fermentation: Cold maceration is carried out for 10 days. The must is pumped over. Total maceration varies between 35 and 40 days.
After pressing, no sulphite is added until malolactic fermentation.

Aged: 70% oak and 30% tank during 12 months

Bottling: May 2022

Tasting:
Color: garnet, purple reflections
Nose: Red fruits and spices
Mouth: complex and long

Served between 13° and 14°, its quality will be ideally highlighted with white or red meat.