

Domaine du Frère Semele

S A N C E R R E

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MAIMBRAY
18300 SURY EN VAUX

SPEC SHEET
SANCERRE ROUGE DOMAINE

VARIETAL	Pinot Noir
SURFACE AREA	3.40 ha
SOIL	Ferruginous calcareous clay
SUBSOIL	Limestone
AGE OF THE VINES	10 to 40 years
DENSITY	6,500 to 10,000 vines/ha
YIELD	45 hl/ha
VITICULTURE	Organically oriented vineyard management. The soil is ploughed and grass is grown between the rows. No herbicides or insecticides are used.
VOLUME	20,000 bottles
HARVEST	The grapes are handpicked and collected in 25-kg crates. No sulphites are used during vinification. The grapes are completely destemmed before undergoing cold pre-fermentation maceration. Maceration lasts 3 weeks with very little intervention. The grapes are devatted and pressed. The press and free-run juices are blended before being aged.
AGEING	70% of the wine is aged in 500-L and 228-L barrels for 12 months while the rest is aged in conical wooden vats (approximately 10% new oak). Malolactic fermentation occurs naturally in the spring.
TASTING NOTES	Dark in colour, this red Sancerre boasts an intense, elegant nose that is redolent of red fruit (raspberry, strawberry). Rich on the palate with the support of well-integrated tannins. Best cellared for 2 to 3 years before opening to enjoy alongside cold cuts or grilled meats.

