



SANCERRE ROUGE

LES GRANDMONTAINS

Along with its purply hues, you will appreciate its smoothness and silky tannins. A real homage to Pinot Noir in a tender style that is bursting with flavour.



VINEYARD

The hillside is exposed south, southwest. This privileged place made a Sancerre which we like to enjoy for its youth and its fruit.

GRAPE VARIETY

Pinot Noir

TERROIR

Chalk called
« caillottes »

WINEMAKING

The grapes are hand-harvested and destemmed. After bleeding the vat (the bled wine is used to make Rose), the grapes macerate for 8 to 10 days at temperatures ranging from 25° to 30°C (77° to 86°F). The wine is racked after malolactic fermentation and matured in the vat for 6 months. After vacuum-bottling, the wine is left to bottle ageing for a minimum of 2 months.

TASTING

This extraordinary glimmering red Sancerre has aromas of ripe red fruit. Further bottle ageing reveals aromas of candied cherries. On the palate, a seductive suppleness and freshness is apparent, as well as the presence of tannins. This is a wine of elegance and finesse.



Food pairing

Along a whole meal, on meat or on fish dishes.



Service temperature

Between 13 and 15°C

AWARDS

- Vintage 2015 -
89/100 - Wine Enthusiast



