



SANCERRE ROUGE

## LES ROYAUX

With its shades of ruby and garnet, this flinty wine made entirely of Pinot noir will delight you with the elegance of its subtle and powerful aromas. The complexity of « Les Royaux » goes hand in hand with excellence in the kingdom of Red Sancerres.



### VINEYARD

Domaine du Rochoy is a 10-hectare slope, unique in the region of Sancerre. Soaking up the heat in the daytime, the flint rocks of the vineyard slowly cool in the night. This red Sancerre is produced from the vines of this prestigious slope, which represents 1.8 ha.

### GRAPE VARIETY

Pinot Noir

### TERROIR

Siliceous clay

### WINEMAKING

The grapes are hand-harvested and destemmed. The grapes macerate for 12 to 15 days at temperatures ranging from 25° to 30°C (77° to 86°F). Then, the wine does its malolactic fermentation and is matured in oak barrels for one year and then rests in bottle for at least four months before being commercialised.

### TASTING

Beautiful ruby colour. An aroma reminiscent of crystallised fruit and a full, rounded structure backed with fine tannins make this wine a truly fine one.



#### Food pairing

Goes well with red meat and game.



#### Service temperature

15 to 18°C



#### Ageing

8 to 12 years following the harvest

### AWARDS



- Vintage 2011 -  
15/20 - La RVF n°605

- Vintage 2009 -  
89/100 - Wine Enthusiast

- Vintage 2008 -  
90/100 - Wine Spectator