



SANCERRE ROSÉ

## LES GRANDMONTAINS

The seductive power of this rosé lies in the instant attraction between its subtle salmon colour and its delicate, crisp aromas. Its freshness and finesse express the beauty of a great terroir.



### 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

Rosé de Pinot Noir

### TERROIR

Chalk called  
« Caillottes »

### WINEMAKING

The grapes are hand picked and destemmed. After 24 hours of maceration the vat is bled and the rosé undergoes fermentation at temperatures ranging from 18° to 20°C (64 to 68°F) during 8 days. No malolactic fermentation takes place; the wine is left on its fine lees until bottling at the beginning of April).

### TASTING

With a pink salmon colored dress, this Rose Sancerre reveals fine notes of grapes and pieces of exotic fruit in the nose. In the mouth, it reveals a smooth and fresh feeling.



#### Food pairing

Delicious as an aperitif, this is ideal with salads, barbecue and eastern cuisine.



#### Service temperature

10 and 13°C



#### Ageing

2 to 3 years following the harvest

### AWARDS

- Vintage 2019 -  
2 stars - Guide Hachette



