



## Sancerre red Vieilles Vignes

Made from **pinot noir**, this wine comes from vines aged between 35 to 45 years old, planted on 'Caillottes' soil - ferruginous, extremely stony soil that is deep red in colour.

The grapes are macerated and fermented in temperature-controlled, stainless steel vats. The wine macerates for 4 weeks in order to extract its aromas, tannins and colour from the grapes.

When the alcoholic fermentation has finished, the juice is drawn off and the rest is pressed.

These elements combine to make this a powerful wine, that can be matured in oak barrel for a year, where it goes through a malo-lactic fermentation.

The wine is matured in different aged barrels (ranging from new to 4 years old) and then blended. After 2 to 3 years in bottle, the soft oaky tannins melt into the red-fruit flavours.

Grape variety:	pinot noir
Terroir :	ferruginous limestone
Reaches maturity:	2 to 8 years
Hue:	intense, deep red
Nose:	powerful, fruity, elegant nose
Palate:	smooth with supple tannins and intense flavours of red fruit.
Serving temperature:	14 °C
Keep for:	5 to 8 years
Food matching:	white and red meat as well as cheeses.

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