

Roger & Didier
RAIMBAULT
VIGNERONS



Sancerre red

Made from **pinot noir** (red-skinned grape with clear juice). The grapes are macerated and fermented in temperature-controlled, stainless steel vats. The wine macerates for 3 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. The wine is then left in vat to go through a malo-lactic fermentation.

The wine is racked several times and lightly filtered before being put into bottle, so as to keep its natural structure (there could, therefore, be a little natural deposit in the bottle).

Grape variety:	pinot noir
Terroir :	limestone
Reaches maturity:	2 to 5 years
Hue:	Bright, cherry purple
Nose:	Intense and fruity with a dash of spice
Palate:	Flavours of red, forest fruit with silky tannins.
Serving temperature:	12 °C
Keep for:	5 to 8 years
Food matching:	It goes well with charcuterie, red and white meats, as well as cheese and fish.

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