

Roger & Didier
RAIMBAULT

VIGNERONS



VINS FINS DE SANCERRE

Sancerre rosé

Made from **pinot noir**. This red-skinned grape is pressed directly after the harvest. After the juice has been left to settle, the pale pink must is fermented in temperature-controlled, stainless steel vats at temperatures of between 17 to 18°C degrees.

The wine is racked and treated with bentonite (in-order to stabilise it) and filtered before bottling, which takes place in the Spring.

This is a light, fruity wine with a pale hue.

Grape variety:	pinot noir
Terroir :	limestone, clay-limestone
Reaches maturity:	1 to 3 years
Hue:	bright and pale in colour
Nose:	very fruity with aromas of strawberries and raspberries.
Palate:	fresh, fruity with good length.
Serving temperature:	7 to 8 °C
Keep for:	2 to 4 years
Food matching:	Crudités, charcuterie, white meat, Asian and Italian food.

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