

## Sancerre Rosé 2020



Pinot Noir whose vines are on average 20 years old.



100% Clay-silt-limestone. Single Guyot trellising, de-budding, leaf thinning if necessary depending on the year to ensure correct yields, mechanical ploughing of the soils under the rows in grass covered parcels.



50 hl/ha and around 2500 bottles/vintage (75cl).

Sorting of the harvest, pressing and cold settling of the juice, fermentation thermo-regulated stainless steel tanks, then maturation on the fine lees for 4 to 5 months.



A coral colour, limpid, luminous and brilliant. At the first we can sense intense aromas of pink grapefruit. After aeration, then appear gourmet notes of strawberries enhanced by a touch of liquorice and pepper.

The attack on the palate is rich and aromatic. We find the aromas of strawberries and pink grapefruit with fresh lemony notes balanced to the whole. The finish is tangy with a beautiful aromatic persistence on notes of melon and sweet sugar.



To serve between 10 et 12°C as an aperitif, with terrines, cold meats, white meats or with a summer BBQ.

To drink now and within the next 3 years.

