



Sancerre Rosé « Domaine Patrice Moreux »



Presentation

Variety: 100% Pinot Noir

Robe / nose: A salmon colour. A nose of black-stoned fruits like griotte cherry, apricot, peach.

Ageing potential: 3 years

Serving temperature: Serve fresh at 8 °C

Tasting notes: The attack on the mouth shows great suppleness of fruit underlined by polished and rich tannins. Combined they bring out the wines freshness and notes if red fruits.

Pairing: Aperitif, roasted goat's cheese salad, grilled fish or meat, cheese.

Technical details

Better known for its production of white wine, Sancerre also produces a reputable red and rosé wine. The Sancerre Rosé 'Domaine Patrice Moreux' comes from the terroir of Crézancy. This is a heavier and more solid style wine compared to our Côtes de Provence Rosé 'Chateau des Vingtinières'.

Variety: 100 % Pinot Noir

Localisation: Chavignol, Verdigny

Production: about 14 000 bottles

Viticultural practices: limited intervention. The earth is ploughed, the only fertilizer used is organic and only when necessary. Manual harvest.

Vinification: after de-stemming, the fermentation starts spontaneously, thanks to the natural yeasts from the grapes. The wine is aged in INOX



under temperature control, on fine lees. The processes of the vinification follow the lunar cycle.

Continental climate: cold in the winter, hot and dry from the Spring to Summer.

Terroir: limestone clay

Vine age: 30 years

Plantation density: 6500 vines per HA.