



## *Sancerre Rouge « Domaine Patrice Moreux »*

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### *Presentation*

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**Variety:** 100% Pinot Noir

**Robe / nose:** A beautiful cherry colour. The nose shows fine woodland fruits with a light note of vanilla.

**Ageing potential:** 5 to 8 years

**Serving temperature:** 14 °C

**Tasting notes:** A supple mouth, balanced and well moulded, fine tannins, a well-integrated wood.

**Pairing:** Cold cuts, white meat, sautéed beef, cheese.

### *Technical details*

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Better known for its production of white wine, Sancerre also produces a reputable red and rosé wine.

**Variety:** 100 % Pinot Noir

**Localisation:** Chavignol, Verdigny

**Production:** about 6 000 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. 75% of the wine is aged in INOX under temperature control, and 25% is aged in oak barrels of 5 years' age. 100% malolactic fermentation. The wine is blended just before bottling.

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



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Summer.

**Terroir:** limestone clay

**Vine age:** 30 years

**Plantation density:** 6500 vines per HA.