



● SANCERRE « LES CLOUS »

Rooted in Sancerre's finest terroirs, our family estate has been passed down for generations. In underground cellars, we craft and age our wines at ideal temperatures, ensuring quality from vine to bottle. From the renowned "Les Clous" vineyard on the Côte de Verdigny, this amphora-aged wine reveals red fruit aromas and a balanced blend of complexity, richness, and silky tannins.

WINE TECH SHEET

Appellation	Sancerre AOC
Grapes Variety	Pinot Noir
Élevage	12-18 months in amphorae
Terroirs	Terres Blanches (clay and limestone white soils)
Average Age of Vines	30-50 years
Pruning Method	Guyot Poussard
Planting Density	7,000 plants per hectare
Storage	Aging potential from 2 to 8–10 years.
Serving Temperature	14°C - 15°C
Food & Wine Pairing	Red meats (duck breast, duck leg, rib roast) and cheese.
Environmental Certification	Certified High Environmental Value (HVE), a guarantee of environmentally friendly practices that foster biodiversity and promote a sustainable approach to our vineyard.



VINEYARD WORK & CARE

Every effort is made to achieve perfect grapes: grass cover, disbudding, and green harvesting to control yields and limit inputs.

HARVEST

Manual harvest. Optimization of maturity and strict sorting in the vineyard and in the cellar

VINIFICATION

100% destemming, cold pre-fermentation maceration (4–5 days), fermentation (2–3 weeks), followed by vinification and 12 months of aging in 100% clay amphora, with full malolactic fermentation.

WINE TASTING

Aromas of red fruit deliver a harmonious balance of complexity, body, and refined tannins.