



● SANCERRE ROSÉ

Rooted in Sancerre's finest terroirs, our family-owned vineyards have been passed down through generations. We craft and age our wines in underground cellars at ideal temperatures, ensuring quality at every stage—from vine to bottle—for a consistently exceptional tasting experience.

WINE TECH SHEET

Appellation	Sancerre AOC
Grapes Variety	Pinot Noir
Élevage	8-10 months in stainless steel vats
Terroirs	Terres Blanches (clay and limestone white soils), Caillottes (ebbly soils covered by calcareous pebbles) and Silex (siliceous-clayey soils)
Average Age of Vines	20-25 years
Pruning Method	Guyot Poussard
Planting Density	7,000 plants per hectare
Storage	Best enjoyed within 3 years.
Serving Temperature	9 - 10 °C
Food & Wine Pairing	A perfect summer wine, ideal as an aperitif or paired with starters, cold cuts, grilled meats, fish, and exotic dishes.
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

The sustainably grown vines, with 50% grass cover, are carefully tended throughout the season to ensure top-quality grapes.

HARVEST

The harvest date is crucial, marking the year's work. Vines are meticulously tended to ensure healthy grapes with optimal sugar-acid balance.

VINIFICATION

Sequential pneumatic pressing by gravity, followed by 48hrs of cold settling at 6°C. Slow fermentation (16–20°C) in stainless steel preserves Pinot aromas. No malolactic fermentation. Aged on fine lees.

WINE TASTING

A beautiful salmon hue with aromas of red fruit and rose. This elegant, fruity wine offers a well-balanced palate, smooth texture, and long-lasting aromas.