



SANCERRE ROUGE

Grande Côte de la Vallée

Varietal

Pinot noir.

Density

8000 vines/ha.

Year the vines were planted

1999.

Soil: calcareous clay containing silt (Portlandian). Limestone subsoil.

Our “Grande Côte de la Vallée” cuvée is crafted with grapes from selected plots that benefit from full southern exposure.

Soil management: grass is grown between the rows of vines and ploughing beneath the vines respects our terroirs and the environment.

Green pruning: disbudding and green harvest eliminate excess vegetation and regulate yields.

Yield: 30 à 40 hl/ha.

Vinification and ageing: the grapes are sorted and the harvest is partially destemmed. Cold pre-fermentation maceration for a few days is followed by alcoholic fermentation in truncated wooden vats under monitored temperatures. Maceration lasts for 3 to 5 weeks depending on the vintage.

Natural malolactic fermentation takes place in new, 1, or 2-year-old demi-muids (600-litre barrels) depending on the vintage, followed by a minimum of 12 months ageing. Bottled without being fined or filtered.

