



SANCERRE ROSÉ

Origine

Varietal

Pinot noir.

Density

8000 vines/ha.

Age of the vines

25 years on average.

Soil: calcareous clay and silty clay (Portlandian).

Soil management: grass is grown in most of the vineyards and the soil is ploughed and hoed out of respect for our terroirs and the environment.

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

Yield: 50 à 60 hl/ha.

Vinification and ageing: the harvest is sorted and the grapes are pressed immediately in the pneumatic press. The juice undergoes static settling before fermentation in stainless steel tanks for 3 weeks with temperatures maintained between 15 and 20°C. Aged on fine lees for 2 to 3 months. Gently fined and lightly filtered before bottling.

