



SANCERRE ROUGE

Origine

Varietal

Pinot noir.

Density

8000 vines/ha.

Age of the vines

35 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: 35 à 45 hl/ha.

Vinification and ageing: vinification and ageing: the grapes are sorted and the harvest is either entirely or partially destemmed depending on the vintage. Cold pre-fermentation maceration for a few days is followed by alcoholic fermentation under monitored temperatures. Punch-down and/or pump-over is performed as required. Maceration lasts for 20 to 30 days depending on the vintage. Natural malolactic fermentation takes place in wooden vats and demi-muids (600-litre barrels) depending on the vintage, followed by 10 to 12 months ageing. Bottled without fining or filtering.

