

A.O.P. SANCERRE ROSE

LAURENT BOURRET SELECTIONS



GRAPE VARIETY 100% Pinot Noir

TERROIR

Soil : Limestone and clay-limestone soils

Altitude : 230 meters

Vines over 20 years old on average

WINE MAKING

Direct pressing to preserve fruit purity

Fermentation in temperature-controlled stainless steel tanks to preserve freshness and aromatic radiance

Aged on fine lees to bring roundness and complexity

ALCOHOL CONTENT 12.5% vol.

TASTING NOTES

Pale pink with salmon hues, bright and limpid.



Delicate aromas of red berries (raspberry, redcurrant), citrus and floral notes.



Fresh and fruity, with mineral tension and a delicate finish.



FOOD AND WINE PAIRINGS

Fish tartar and sushi, Grilled shrimp and scallop carpaccio, Summer salads and Mediterranean dishes

Fresh goat cheese

Ageing potential : 2 to 5 years

Serving temperature : 10° to 12°C

 **Bourgogne**
select MAISON DE VINS
PONTANEVAUX - 1699 D906
F.71570 LA CHAPELLE DE GUINCHAY

PACKAGING

Bottle : Burgundy shape 750 ml

Naturel cork

Case of 12 bottles