

A.O.P. SANCERRE ROUGE

LAURENT BOURRET SELECTIONS



GRAPE VARIETY 100% Pinot Noir

TERROIR

Soil : Limestone and stone

Altitude : 350 meters

Vines over 20 years old on average

Western exposure

WINE MAKING

The grapes are first sorted before harvesting, then again during the harvest.

Maceration appropriate to each vintage (about 3 to 4 weeks)

Separation of free-run juice and pressed juice.

Malolactic fermentation

Aging in stainless steel tanks

ALCOHOL CONTENT 13% vol.

TASTING NOTES



Colour : Purple color



Nose : Nose with red fruit aromas (raspberry, redcurrant, blackcurrant)



Mouth : Gourmet wine with fine, harmonious tannins

FOOD AND WINE PAIRINGS

Poultry, fish, cold cuts and soft cheeses.

Ageing potential : 5 to 7 years

Serving temperature : 12° to 16°C

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

PACKAGING

Bottle : Burgundy shape 750 ml

Naturel cork

Case of 12 bottles