

SANCERRE ROUGE LE CONNETABLE 2014

Velvety and complexity for this Grand Pinot Noir.

VINEYARD

Terroir: clay-limestone marl.

Grape variety: Pinot Noir.

Surface area: 1.5 hectares.

Age of vines: 30 years.

Reasoned agriculture: mechanical weeding, tillage.



CLIMATE CONDITIONS

Winter: mild and rainy.

Spring: some frosts, precipitation and high temperatures.

Summer: heat and drought.

Autumn: Indian summer.



HARVEST DATE

September 30th

WINEMAKING

Harvest: manual.

Fermentation: in thermoregulated stainless-steel vats with the process of pumping over, then rack and return. 20-day maceration.

Aging: in oak barrels sourced close to the forests of Bertranges and Saint Palais. One third of the barrels are renewed each year.



TASTING

Appearance: intense ruby color, with garnet highlights.

Nose: opening with notes of Morello cherry and blackberry, accentuated with liquorice and lightly oaked.

Palate: full and delicate structure, a beautiful freshness that gives the wine a remarkable length.



WINE PAIRING

This wine will reveal its éclat with a risotto with white truffle shavings, grilled beef, raisin and grape stuffed quail or a classic duck à l'orange. Also, with strong, sharp cheeses.

