



SANCERRE

ROSÉ

This wine comes from parcels planted on clay-limestone soils.

The grapes are gently and slowly pressed to extract the juice with finesse. Fermentation takes place at low temperatures in temperature-controlled stainless steel tanks, preserving the wine's fresh and fruity aromas.

This rosé delights with its freshness and vibrant fruit expression. On the palate, it is lively and flavorful, with a finely balanced, crisp finish.

100% PINOT NOIR
CLAY-LIMESTONE SOILS

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