



SANCERRE

RED

This Pinot Noir is crafted from a blend of hand-harvested parcels grown on clay-limestone soils.

The grapes are destemmed, followed by a cold pre-fermentation maceration to preserve the vibrancy of the fruit. The maceration lasts between 15 and 25 days, depending on tasting evaluations. A portion of the wine, ranging from 10% to 20%, is aged in oak barrels.

A supple wine, enjoyable in its youth for its bright red fruit aromas, yet also capable of aging in the cellar for 5 to 10 years.

100% PINOT NOIR
CLAY-LIMESTONE SOILS
HAND HARVESTED

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