

Domaine Sautereau

Red Sancerre

Vineyard location: Crézancy, Bué and Sancerre (on the hillsides)

Soil: Clay and siliceous (« Terres rouges »)

Grape variety: Pinot noir

Winemaking: The harvest is destemmed before the alcoholic fermentation. The fermentation lasts during 10 to 15 days where we leave juice and skins to extract a large range of colour, tannins and flavours (fermentation temperature: 30°C). Malolactic fermentation in spring to keep the colour and fruitiness. Aging in stainless steel tanks during almost 12 months to keep the original and traditional taste of the red Sancerre.

Tasting:

✓ *The color:* Nice ruby color

✓ *The nose:*

Characteristic of the appellation with aromas of red fruits (cherries, raspberries, black currents) and spicy notes.

✓ *The mouth:*

Fruity, good length with an excellent structure and a good balance.

Suggestion: white meat and some fishes such as tuna and salmon.

How to serve it: At 14°C

Can be kept 5 to 7 years

