

# 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 currants) 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

