

# Technical Details

**Wine name :** Sancerre

**Color :** red (rouge)

**Apellation :** Sancerre

**Vintage :** 2011

**Grapevariety :** Pinot noir

**Type of terroirs:** 100% Clay with chalky underground  
"terres blanches"

**Age of the vines:** more than 45 years old

**Superficies :** 4 ha

**Yield:** 50 hl/ha

**Alcohol level:** 13% vol

**Residual sugar :** less than 2g/L

## **Work in the vine :**

- Fertilization : only organic products, no synthetic products
- Ploughing of the soils, no weedkillers using
- We let the grass grow in the vine's row to have competition between

Bunches of grapes and grass. It gives more concentrated wine

- Pruning : Guyot pulsard
- integrated and sustainable culture for high quality bunches of grapes

## **Wine making process**

- Harvesting of the grapes in the earliest hours of the day
- Bunches of grapes are sorted out we put them in vat at low temperature (6°C) during 5 days
- Then alcoholic fermentation with pumping over , it will give a fine wine, powerful of redberries aromas.
- malo-lactic fermentation is made in oak barrel in one part and in stainless steel tank for the other part afterwards sancerre rouge is maturing during a year
- To finish, Sancerre rouge is just settled and bottling by gravity to preserve it.

## **Packaging**

- 12 bottles per cases ( Lxlxh = 50cmx30cmx19cm) (weight 17kgs)
- 50 cases per pallet
- Possibility to create mix pallet
- Europallet or VMF Pallet, with exchange

