

SANCERRE ROSÉ

A Night at the Lake



REGION

France / Loire Valley

GRAPES

Pinot Noir 100%

TERROIR

Calcareous clay soil, known as "terres blanches".

PRODUCTION

We contracted with family wine growers with sustainable growing practices. Most of them are located on the village of Verdigny to deliver the full complexity and minerality of Sancerre expression. The Pinot Noir grapes for this Sancerre rosé are grown mainly on the Silex (flint) soils, providing freshness and elegant structure. Crafted by Laurent Reverdy, 6th generation winemaker of Sancerre from Reverdy Estates located in Verdigny.

TASTING NOTES

Delicate salmon pink colour and with a flinty nose, this is a savoury and expressive style of Sancerre rosé. The palate is restrained and beautifully balanced, with fine acidity and ripe fruit.

FOOD PAIRING

Delicious on its own or with grilled fish, mixed pepper bruschetta, olives and antipasti.

TECHNICAL DATA

- Sugar-Free (< 2g/L)
- Lower Sulfites (< 75ppm)
- Lower Alcohol (< 12.5%)
- Mycotoxin/Mold-Free
- No Industrial Additives
- Dry-Farmed (No Irrigation)
- Minimal Intervention
- Wild Native Yeast
- Small Productions
- Naturally and Sustainably Farmed



LE GARENNE

SUSTAINABLE FARMING