

SANCERRE - RED

Cozy Afterwork



REGION

France / Loire Valley

GRAPES

Pinot Noir 100%

TERROIR

Grapes are grown on 15-year-old vines, planted at 8,000 vines per hectare on clay and chalk soils with areas of Portlandian clay. Yields are usually between 40 and 50hl/ha.

PRODUCTION

The grapes are 100% destemmed after harvest and are allowed to cold soak for several days before temperature-controlled fermentation. Pigeages and pump-overs take place during maceration, which lasts between 20 and 30 days depending upon the vintage. Malolactic fermentation is carried out in cuves and demi-muids, followed by ageing for 10 to 12 months. This wine is bottled straight from the barrel without fining or filtration. Crafted by Laurent Reverdy, 6th generation winemaker of Sancerre from Reverdy Estates located in Verdigny.

TASTING NOTES

Warm, red berry fruit characterizes this fresh Pinot Noir. Ripe tannins are balanced by fresh acidity and subtle oak on the finish.

FOOD PAIRING

A good match to fish such as red mullet or monkfish; would also work with a well-ripened Brie or Camembert.

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