

Sancerre AOP

Sophie Bertin

2025: our own "Big Five"

The African safari has its Big Five — buffalo, elephant, leopard, lion, rhinoceros. We now have ours too, with the 2025 vintage, worthy of the greatest "5" vintages, showcasing beautiful balance.

Despite modest yields caused by spring "coulure" and summer drought, every step of the harvest took place under optimal conditions.

The result: generous and harmonious white wines. August's heat, softened by late rains, helped preserve an ideal pH, offering freshness, tension, and vibrant energy.

The reds expected to reach the summit. With a pronounced bouquet, well-managed tannic power, and remarkable aromatic clarity, these reds naturally stand alongside the finest vintages ending in "5."



Grape variety: pinot noir



Terroir: Our Sancerre rosé is rooted in clay-limestone soils. Many years ago, we chose to take the ambitious high road of ecological transition involving a reduction in the use of chemical products, the recovery of biodiversity, the preservation of the soil's potential and the management of resources, particularly water.



Vinification & maturation: We choose to harvest the grapes at night in order to help to concentrate the aromas, the flavors and control the oxidation of the fruit. Once the pinot noir is harvested, the rosé wine is obtained by direct pressing of the grapes, it gives a nice pale rosé. The resulting juice is clarified by cold static settling and no sulfites are added. Fermentation is then carried out in the same way as for the white wines at a controlled temperature of between 15°C and 20°C in stainless steel tanks during 3-4 weeks.



Tasting: Crunchy and delicate... It has a slightly salmon colour. The wine is gently fruity, with a full and round character. Peach and gooseberry are almost sweetened from its ripeness, giving a wine that feels dense and powerful.



Service: 10°C to 12°C

Food pairing: Great with summer dishes : grilled meats, salads... Perfect picnic wine ! It is also a good partner for asiatic cuisine and spicy dishes.

Ageing potential: 2 to 3 years depending on the vintage.

