

Rosé Vin de France

Sophie Bertin

This cuvee was born from the meeting of Eric Louis, Sancerre wine-grower and wine-merchant & Sophie Bertin, a deeply rooted woman in the Sancerre region...

Sophie means wisdom in Greek. We could assume that Sophie would give some of her wisdom to Eric but when Sophie & Eric work together, it's a more challenging atmosphere: - «Dare or not ?!» used to say Sophie, so Eric usually answered: - «Challenge accepted!» and created a more feminine cuvee with suppleness, subtlety and great elegance. Sophie's wine was born !



GRAPE VARIETIES

80% pinot noir et 20% côt



TERROIR & VINEYARD

The both grape varieties flourish on clay-limestone soil.



WINEMAKING

Picked at optimum maturity, the grapes are pressed as soon as they are harvested, just as for white wines.

There is a short time of contact between the grape juice and the skin, and as a result, the colour is light.

The next operations : fermentation, maturing, stabilization and clarification are the same as those used for white wines.

The wine is then resting on its fine lees in thermoregulated stainless steel tanks until the bottling at Springtime.



TASTING NOTES

A red fruit basket...

The nose expresses white flesh fruits and has a nice floral side. The mouth is focused with a wonderful homogeneity from the beginning to the end. A lot of length in mouth with minerality. The cuvee delivers a superb richness and is surprisingly generous.

Great typical and elegant rosé wine !



WINE & FOOD

Serve between 8° C to 10°C

Food & Wine pairing : Great companion of summer food such as grilled meats, salads, it also goes marvellously with your cocktail dinners, exotic meals and asian cuisine.

Aging potential : 2 years depending on the vintage.



Courtesy of BIVC