

# Sancerre Rosé

## Cave de Gortona

### Gortona, the Gallo-Roman

The country of Sancerre was undoubtedly occupied by the Roman Empire. It is possible to think that there was an oppidum on the rock of Sancerre and that the ancient urban core overextended to Saint Thibault, "Gortona" at this time. Archaeologists found remains of Roman villas and Roman ruins. The Loire crossed by a bridge has made this area a favourable market place. Gortona became then a farming village and after that a wine-growing village, hence the origin of the name.



### GRAPE VARIETY

100% pinot noir de Bourgogne



### TERROIR & FARMING

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. In 2019, our wine-estates has achieved **HVE3 certification**, a High Environmental Value farming certificate.

We are now converting in **organic practices under Ecorcert**.



### WINEMAKING

We choose to harvest the grapes at night in order to help to concentrate the aromas, the flavors and control the oxidation of the fruits.

Once the pinot noir is harvested, the rosé wine is obtained by direct pressing of the grapes, which 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 NOTES

**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 feel dense and powerful.



### WINE & FOOD

**Serve between 10° C to 12° C**

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

**Aging potential :** 2 to 3 years depending on the vintage.



Courtesy of BIVC