

Sancerre Rosé

« Les Pierblancs » Robert Cantin

Half a century ago, Robert Cantin was cultivating a few hectares of vines in the village of Thauvenay and was making his own barrels. Nicknamed "Robert", my grandfather -*fine local dialect poet*- knew like no one else how to tell the stories of our region with his nice accent from Sancerre.

He was a passionate winegrower treating his vineyard and his wine with love and respect, may this Cuvée pay tribute to him!



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