

# Sancerre red AOP

## 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

It comes from pinot noir vines planted on 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 to control the oxidation of fruits.

A cold pre-fermented maceration of 72 hours at 6°C takes place and encourages the extraction of colours and tannins.

Afterwards, the wine ferments during 18 days from 18°C to 25° C.

The « pigeage » and « remontage » (pumping-over) are carried out twice daily in order to extract the colour, tannins and intense aromas..

A portion of the wine is aged in stainless steel tanks and the other portion in oak barrels (from the local forests of Tronçais and Bertranges) for 9 months where it undergoes its malolactic fermentation.



### TASTING NOTES

**A ruby full of fruits..**

This wine displays a charming red ruby colour, clear and bright.

Its nose is very typical of the pinot noir grape variety with notes of violet and spices.

Its mouth is powerful, well structured and reminds small red berries.



### WINE & FOOD

**Serve between** 13°C to 15°C

**Food & Wine pairing** : Often served as the main wine during a meal, this red Sancerre could be amazing with fish, white meats and charcuterie. This is a wine that will be as happy in a picnic basket.

**Aging potential** : 6 years depending on the vintage.



Courtesy of BVC