



SANCERRE Rosé « Le Mont »

ELABORATION

Loire - Wine from 'Centre'
Soil : Clay and limestone soil
Grape variety : Pinot Noir

VINIFICATION

Direct pressing and low temperature
Vinification (18°C) for 15 days

TERROIR

Matured on fine lees for 6 months

TASTING NOTES

COLOUR

Pink pale and brilliant colour

NOSE

Smoothness with complex fruit aromas (apricots, red small fruits) and flower aromas

PALATE

Delicate and fresh mouth on which the fruit arises

WINES & FOOD PAIRING

Best served at 10° - 12° C (54° - 58° F)
Will best accompany poultry in sauce like a curry chicken
Potential for ageing between 1 to 3 years



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