

LOUIRE VALLEY, FRANCE

# SANCERRE ROSE 2023

## DETAILS OF PRODUCTION

Pinot Noir from the Chavignol parcels, vinified like white grape varieties, perfectly sums up this Sancerre rosé. Facing the Côte des Monts Damnés, the grapes are cut by hand and then processed as whole bunches to preserve the grape berries. After pressing, the press wines and free run wine are separated, and only the second and finest are selected. The wine is matured on the lees for four months in stainless steel vats to steadily refine their expressions.

Exceptional conditions can have a magical effect. The grapes harvested turned out to be of the highest quality, combining the fullness of the fruit with exquisite acidity, to achieve a remarkable balance.

## TASTING NOTES

Clear light pink. A truly elegant wine, with early pleasant notes of red fruit. A marriage of freshness and generosity, with bright strawberry and raspberry aromas.

## HOW TO SERVE

When young, this wine should be served at a temperature of 12°C. A refreshingly different aperitif to enjoy with melon, smoked ham or crab verrines. Ideal with strawberry tart.

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1858



**HUBERT BROCHARD**  
MAISON FONDÉE EN 1900

**VINTAGE**  
2023

**STYLE**  
Rose

**BLEND OF GRAPES**  
Pinot Noir

