

LOUIRE VALLEY, FRANCE

SANCERRE ROUGE 2023

DETAILS OF PRODUCTION

For this cuvée, the start is in the clay-limestone parcels of Chavignol (with hint of marly limestone), from Ménétréol and Amigny. The Pinot Noir grapes are picked exclusively by hand before being completely destemmed and vinified in stainless steel vats. Maceration lasts between 25 and 28 days, with some pumping over. The wine is then patiently matured, once again in stainless steel vats. The process of to reveal the best of Sancerre terroirs lasts for seven to eight months.

Pure, precise expression of every aspect of the Sancerre terroir. Clay-limestone parcels of Chavignol (with hint of marly limestone), from Ménétréol and Amigny. Hand-harvested, total destemming. Vinified in stainless steel vats, maceration between 25 and 28 days, with little pumping over. Ageing in stainless steel vats for 7 to 8 months.

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

Ruby colour with brilliant highlights. Subtle red fruit aromas, such as strawberry, with a hint of pepper. A delightful freshness, supported by a delicate minerality and supple tannins. Strawberry makes a comeback, complemented by violet candy.

HOW TO SERVE

Between 14 and 17°C depending on the season. This wine can perfectly match with truffle-based dishes such as creamy risotto, or game accompanied by a red fruit sauce.

MENTZENDORFF

wine shippers since

1858



HUBERT BROCHARD

MAISON FONDÉE EN 1900

VINTAGE

2023

STYLE

Red

BLEND OF GRAPES

Pinot Noir

