

Technical Sheet



2023

Sancerre rosé

La Louée

Vineyard characteristics

- Location: 50% in Bué and also in Sancerre, Amigny and Montigny.
- Variety: 100% Pinot Noir.
- Soils: Geological foundation dating from the Jurassic formation, in the secondary era.
70% of clay-limestone soils (Kimmeridgian marls) and 30% limestone soils (named "Caillottes").
- Plantation density: 6500/7000 vine stocks per hectare.
- Growing practices: integrated viticulture. 70% of our vineyard is planted with grass. Fractional or total hoeing depending on the parcels. Simple Guyot or Poussard pruning.

Wine characteristics

- Rosé wine – Still and dry
- Appellation d'Origine Contrôlée Sancerre
- Designation name: Sancerre rosé La Louée
- Harvest period: September 14, 2023
- Capacities: 75cl

Vinification

- Rigorous selection on a sorting table
- Harvest transfer by conveyor belt

- Direct pneumatic pressing, slow and soft
- Static settling of the must from 24 to 48 hours
- Alcoholic fermentation in thermo-regulated vats
- Fermentation time: 2 to 3 weeks
- Ageing on fine lees
- Racking and filtration with Kieselgur
- Bottling at the beginning of February 2024

Tasting

Eye: Salmon pink. Shiny robe.

Nose: Tender and delicate. Fine and fruity. Grapefruit and orange aromas.

Mouth: Frank, fresh and supple attack. Balanced palate, on the fruit. Citrus notes. Nice finish.

Our recommendations

- Serving temperature: 9-10°C.
- Ageing potential: from 2 to 3 years. Fruity wine with great freshness, very pleasant when young.
- Serving suggestions: aperitif. Can easily go with a whole meal. Ideal with spicy and exotic dishes (especially Asian cuisine). White and barbecued meats.