

TECHNICAL SHEET

2017

SANCERRE ROUGE
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% clay-limestone soils (Kimmeridgian marl) and 30% limestone soils.
- 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

- Red wine – Still and dry
- Appellation d'Origine Contrôlée Sancerre
- Designation name: Sancerre rouge La Louée
- Harvest period: from September 16 to 18, 2017
- Capacities: 75cl, 37.5cl, 150cl.

VINIFICATION

- Rigorous selection on a sorting table and destemming
- Maceration during 3 weeks under controlled temperature

- Daily pumping-over
- First juice and press juice separated at devatting, blended after malolactic fermentation
- Aging 60% on barrel, 40% on vat
- Racking and blending in November 2018
- Bottling in the December 2018

TASTING

- Eye:** Garnet red colour, full of light.
Nose: Red fruits aromas, cherry and blackcurrant.
Mouth: Fruity, rich and structured. With red fruits, cherry (griotte) and raspberry flavours.

OUR RECOMMENDATIONS

- Serving temperature: 16-18°C.
- Ageing potential: It reaches its peak after a few months of bottling. From 3 to 8 years with great vintages.
- Serving suggestions: Grilled and roasted meats, small games. All sort of cheese.