

Domaine des Chasseignes

Sancerre Rouge



Vineyards: In organic conversion since 2020 with certification expected later in 2023.

Vinification: Manual harvest, sorting table, destemmed. Vatting and pre-fermentation at cold temperatures over 4-6 days. Then maceration during 2-3 weeks with delicate pumping over twice a day. Malolactic fermentation takes place in stainless steel tanks, wood tanks, and 500 liters barrels. The wine is aged for a minimum of 12 months.

Grape varieties : Pinot Noir

Vineyard age : 45-year-old-vines

Soil : Silex (Flint): flinty soils, located along the Loire river, brings a unique richness and minerality to the wine. Their stones absorb heat from the sun and hasten the maturing of the grapes.

Alcohol : 12.77%

Tasting notes :

Black cherry color. Expressive nose with ripe red fruits aromas and spices. Medium-bodied, round and silky tannins, with plenty of opulent fruit.



Organic

