

## 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

**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.



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Wine Merchants

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