



Technical file
SANCERRE ROSÉ
YEAR 2022

Terroir

Flint and clay-limestone

Grape variety

Pinot Noir

Average age of the vines

25 years old

Planting density

7,200 plants/ha

Typicity

Plots with soil covered with large flint stones in Sancerre and clay-limestone plots in Chavignol

Viticulture

Guyot and Poulsard pruning. Traditional cultivation, weeding, mowing and working the soil according to the age of the vines and the layout of the plot.

Vinification

The harvest is done manually for immediate pressing after the harvest. Once settled, the fermentation will take place at low temperature for 2 to 3 weeks.

Food and wine pairing

As an aperitif, with cold meats, grilled meats or, as in our house, with a calf's head in a ravigote sauce. For the amateurs with sushi.

Tasting advice

Serve chilled at 8-10°C. Drink within 2 years.



Patrick Noël

Avenue de Verdun – Route de Bannay – 18300 Saint-Satur
Tel : 02 48 78 03 25 – Email : patricknoel-vigneron@orange.fr
www.sancerre-noel.com