



SANCERRE RED



100% Pinot Noir, the grapes are sorted by hand and then destemmed. 10 days of cold maceration, the fermentation starts naturally and lasts 12 to 15 days. Natural vinification in thermo-regulated stainless steel tanks. Chalky-clay soil.



Subtle, spicy, modern and chic.



Serve at 12-13°C / 54-56°F