



SANCERRE

« SAUVAGE » PINOT NOIR



Sauvage Pinot Noir is issued from carefully selected parcels of Pinot Noir old vines planted in Bué in 1952. The most beautiful plots are located in this area. The vines grow perfectly well on this very mineral clay-limestone soil.



Vinification and maturation in demi-muids for 15 months, no filtration before bottling. Sauvage Pinot Noir is the expression of fruit along with spicy touch, typical of Sancerre area.



The mouth is full, concentrated, ends with finesse and great elegance.



Serve at 13-14°C / 55-57°F