

Moulin des Vrillères

KARINE, CHRISTIAN ET KÉVIN LAUVERJAT

SANCERRE ROSÉ

APPELLATION : Sancerre

WINE NAME : Moulin des Vrillères

TYPE/COLOUR : Dry/Rosé

GRAPE VARIETY : 100% Pinot Noir

SOIL : Limestone with a high percentage of clay

VINE AGE : 28 years

VINIFICATION :

This wine is taken by the saignée method from our red wine tanks 12 to 14 hours after they filled. Then it is vinified like the Sancerre white at low temperatures. It is bottled in the Spring

TASTING INFORMATION :

If its Salmon coloured robe attracts the attention, it is its bouquet that retains it with the elegance and complexity of its perfume of ripe fruits - a bottle to be confidently opened and tried young.

GASTRONOMIC SPECIALITIES AND SERVING SUGGESTIONS :

Serve at 10°C, this wine of great potential goes very well with starters such as pate, cure or grilled meats, and white meat. It also pairs well with spicy dishes, Asian food and fresh pasta.

MEDALS :

- Gold medal at Beaune "Les Féminales" competition 2011
- Gold Ligiers Angers 2013

