

Karine et Christian Lauerjat Moulin des Vrillères

Sancerre - Pouilly-Fumé

Sancerre rouge - Moulin des Vrillères

Appellation : Sancerre

Wine name : Moulin des Vrillères

Type/Colour : Red

Grape variety : 100% Pinot Noir

Soil : Limestone with a high percentage of clay

Vine age : 28 years

Vinification :

This wine is vinified at 25°C. Vatting lasts for around a dozen days. Its peculiarity is that it is aged for about 10 months in oak barrels. Our Sancerre is bottled 10 months after harvest and goes on sale after 12 months.

Tasting information :

The concentrated palate, ample and harmonious, prolongs the complexity of aromas and supple tannins, and leads to a persistent finale which leaves you with the feeling of great freshness.

Gastronomic specialities and serving suggestions :

Serve between 14° and 16 °C. This wine will go with cured meats, grilled red meat, roasted poultry, small game and certain fish for many years. It also works well with spicy food.

Citations :

- Competitions : silver medal ligers 2009
- Bronze medal – Wines of Sancerre 2011
- Gold medal Gilbert and Gaillard 2013



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