

The rosé made with pinot noir is quite pale. It is obtained by direct pressing and vinification similar to Sancerre blanc.

Grape variety	100% Pinot Noir
Soil type	80% flint, 20% pebbly-chalk soil ("Caillotes")
Average age of vines	20 to 30 year-old
Pruning	Simple Guyot cut
Cultivation	Wild grass is allowed to grow among 100% of the pinot noir vineyard.
Harvesting	All the vineyards were hand harvested on September 14th 2023.
Wines press	Direct pressing, must racking in cold conditions.
Vinification	Slow fermentation at low temperature (between 16 and 20°C - 61 and 68°F) for around three weeks. No malolactic fermentation is made.
Tasting	Nice pale and bright pink robe. White fruits and currant aromas at the nose, fleshy rond and well balanced with a beautiful aromatic and fruity persistance finish.

