

## Sancerre Rouge 2015 Cuvée Maréchal Prieur

After hand harvesting and a very exacting sorting of the grapes, this wine received very attentive care during its 12 month oak barrel aging. Finesse, richness and generosity are its main qualities. A promising wine.

Grape variety	100% Pinot Noir
Soil type	Chalky-clay ("terres blanches") and flint
Average age of vines	20 to 40 year-old
Pruning	Simple Guyot cut or Cordon de Royat
Cultivation	Wild grass is allowed to grow among 100% of the pinot noir vineyard. Weeds are sown in the middle of the row and the soil is hoed under the vine. The quantity of grape is limited on each vine thanks to a severe de-budding.
Harvesting	Hand harvesting between October 2nd and October 5th 2016.
Vinification	100% destemmed. Pre-fermentary maceration in cold conditions for 4-5 days, followed by ten days with punching of the cap in the oak vat and pumping-over.
Maturing	Malolactic fermentation in oak barrels and 100% maturation in barrel during one year.
Production	3000 bottles
Tasting	Deep nose of ripe black fruits and spices, very long mouth with a beautiful fruity intensity. Long final with notes of vanilla and tobacco.

