

JÉRÔME GODON

VIGNERON



Sancerre Rosé

This 15-hectare family vineyard is located in Sainte-Gemme-en-Sancerrois, near the Loire

Grape varieties: 100% Pinot Noir
Yield: 63 hl/ha
Density: 7000 vines/ha

Terroirs: This wine comes from young vines in clay-loam soil.

Vineyard management: The practice of sustainable viticulture has been implemented in order to best respect the environment and the terroir.

Vinification and aging: The transfer and pressing of the harvest are done solely by the force of gravity in order to preserve all the organoleptic qualities of the harvest. This rosé is obtained by direct pressing of the grapes.

Fermentation takes place in stainless steel vats thermoregulated at 18°C.

Aging on fine lees followed by filtration precedes bottling.

Tasting comments: This lightly coloured wine with orange highlights is charming with its lightness. The nose of this wine exudes aromas of cherry, raspberry and redcurrant. The palate offers roundness, freshness and is most delicious.

Sommelier's advice: This wine is usually served at around 10°C; it shines when served with rice and pasta dishes, poultry and ham.

Analytical sheet

Total acidity: 4.50g/l H₂SO₄

Glucose + Fructose: 1.20g/l

Total SO₂: 85mg/l

SO₂ total : 85mg/l

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Les Fouchards

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