

Sancerre Rouge 2016 Domaine de Saint-Pierre

Wild grass is grown on every parcel of pinot noir and the soil is hoed under the vines. A severe de-budding allows us to obtain grapes with a good maturity. After being hand-harvested, grapes are sorted.

The Sancerre rouge "Domaine de Saint-Pierre" benefits from a vinification focused on the concentration and the fruit of the grape variety.

Grape variety	100% Pinot Noir
Soil type	50% flint, 35% chalky-clay ("Terres blanches"), 15% pebbly-chalk soil ("Caillotes").
Average age of vines	15 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 vines. The quantity of grape is limited on each vine thanks to a severe de-budding.
Harvesting	All the vineyards were hand harvested between October 3rd and October 14th, 2016
Vinification	100% destemmed. Pre-fermentary maceration in cold conditions for 4-5 days, followed by around ten days with punching of the cap in the vat and pumping-over.
Maturing	75% in stainless steel tanks and oak vats, 25% in oak barrels
Tasting	This red wine has a very intense red fruits nose, evolving to complex spicy flavours. Its mouth is very balanced, tanins are smooth and it has a lot of freshness which brings a very long final.

