



DEZAT

STÉPHANIE & ARNAUD

TECHNICAL SHEET

Sancerre Rosé

Vineyard

Grape variety: Pinot Noir

Surface area: 1,40 hectares

Density: 6 700 vines/hectare

Average age of the vines: 35 years

Terroirs: 100 % *Silex* (flint soil)

We cultivate our vines in a reasoned way, without herbicide, in order to preserve the biodiversity.

The blending of the different terroirs provides a pleasant balance with freshness and fruitiness.

Vinification

Manual and mechanical harvesting.

Direct pneumatic pressing.

Alcoholic fermentation (1 to 2 months) and maturation on fine lees (about 4 months) in temperature-controlled stainless steel tanks (17°C).

Depending on the vintage, we may resort to bleeding.

Tasting

Color: Light salmon color

Nose: Frank, with red fruit aromas

Palate: Balanced, nice freshness, the red fruit aromas are well exhibited, long in the mouth with a fine acidity

Service: 10 to 12°C

Cellaring: 2 to 4 years

Food and wine pairing: The Sancerre Rosé will be a perfect match for your summer meals (grilled meat, barbecue), and will accompany your white meats, as well as more spicy dishes, such as Indian and Asian cuisine.



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