



DEZAT

STÉPHANIE & ARNAUD

TECHNICAL SHEET

Sancerre Rouge

Vineyard

Grape variety: Pinot Noir

Surface area: 2,73 hectares

Density: 6 700 vines/hectare

Average age of the vines: 30 to 50 years

Terroirs: 45 % *Terres Blanches* (chalk soil) – 55 % *Caillottes* (pebbly limestone soil)

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

Vinification

Manual and mechanical harvesting.

Pre-fermentation maceration (5 to 7 days - 10°C) and alcoholic fermentation (10 days -25°C) in thermoregulated stainless steel tanks.

Malolactic fermentation then maturation for 8 months in 228 L oak barrels (barrels of 1 to 4 wines).

No fining - Filtration before bottling.

Tasting

Color: Ruby-garnet color, with light violet reflections

Nose: Expressive, with notes of red fruits/cassis and spices

Palate: The attack confirms the red fruit aromas. The oak barrel gives it light tannins and fatness with notes of spices at the end of the mouth and a good length

Service: 13 to 16°C

Cellaring: 3 to 6 years

Food and wine pairing: The Sancerre Rouge can accompany for example a tournedos with morels sauce or a lamb tagine with apricots. It is ideal with red meat, small game, white meat or cheese.



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