



ALAIN GEUNEAU

SANCERRE ROSÉ

2018

Grape Varietals Pinot Noir

ABV 12.5%

Soil Type Clay-limestone known as "terres blanches' Average Age of Vines

25 years

Vinification

Grapes are delicately pressed to obtain colour and the best aromatics before being fermented and left to age on fine lees until bottling.

History

Alain Gueneau and his daughter, Elisa, work together on this family estate spread over 16 hectares of AOC Sancerre on sloping vineyards mainly situated in Sury-en-Vaux, Sancerre and Chavignol. Eighty percent of the vines are planted in the calcareous clay soils known locally as "terres blanches", which give the wine its body, richness and complexity. The remaining twenty percent are planted in "caillottes" also referred to as "griottes", stony soils that lend lovely fruity notes to the wine. White Sancerre represents 3/4 of their production. Alain and Elisa are dedicated to taking an environmentally sustainable approach to winemaking, to preserve their unique terroir, the irreplaceable source of their wines' flavours.

Tasting Notes

The first smell is characterised by notes of fermented apple and redcurrant, opening up to aromas of ripe lemon, then creamy notes of pear and yoghurt. The attack is supple and generous, with balanced acidity. Lightness on the palate with aromas of red berries, and a hint of whipped cream. Suggested food pairings: aperitif, barbecues, and exotic dishes.