



**TOP  
SELECTION**  
WINES & SPIRITS

ALAIN GEUNEAU  
SANCERRE ROUGE  
2016

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**Grape Varietals**

Pinot Noir

**ABV**

12.5%

**Soil Type**

Clay-limestone known as  
"terres blanches"

**Average Age of Vines**

25 years

**Vinification**

Fermented in both stainless steel tanks and oak barrels.

**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**

Ruby colour with garnet-red highlights. Intense and complex aromas of black cherry, blackberry jam, wormwood, cacao, with a hint of toast. Subtle attack on the palate, with a nice volume and silky tannins. Notes of cherries in brandy, tobacco leaves, and nutmeg. Suggested food pairings: both white and red roasted and grilled meats.