

AOC Sancerre Red « Silex »



Flint Terroir



« A great wine comes from good grapes and vines that are cultivated with Purity, Singularity and Mastery »

Terroir

This plot is situated on a south-east facing hillside on a siliceous clay terroir. The 40-year-old vineyard is cultivated sustainably. Soil work, bud thinning and de-leafing at the beginning of July help to create low yields and an excellent maturity. We thus obtain great concentration, good aromas, ripe tannins and an optimal balance between sugar and acidity. We determine the harvest date by analysing the maturity prior to harvesting.

Winemaking

After meticulous sorting, the harvest is put directly into tank. Cold maceration is carried out for a few days. During fermentation, we pump over and punch down regularly to break up the cap. This technique helps to obtain a structured and concentrated wine. The wine is then pressed and put in barrel for the malolactic fermentation. Finally, the wine is stabilised and clarified after 12 months barrel ageing.

Tasting notes

This wine has a dark and deep ruby colour. It radiates aromas of sun-kissed fruit and subtle oaky notes. On the palate, it is generous and ripe with well-integrated tannins. The oak is discreet and blends nicely with the fruity notes to create a wonderfully elegant wine.

Food pairing

Pairing food with the right wine is important. A successful pairing can transform a meal into a veritable moment of pleasure and conviviality. Served between 14 to 16°C, this wine has excellent ageing potential but, thanks to its generous character, it can also be enjoyed straight away. Remarkable with quail with cranberry confit, sautéed rabbit with prunes, or a platter of mature cheeses.