

DOMAINE GEORGE MILLÉRIOUX & FILS

SANCERRE ROUGE

Loire , France



Availability	Private import
Human	Jean-Claude et Nicolas Millérioux
Millésime	2015
Appellation	Sancerre AOC
Lieu, Lieux-Dits	Amigny
Sols	Limestones Buzançais Kimméridgien
Altitude Des Vignes	230 meters above sea level
Orientation	South
Cépages	100 % Pinot noir
Viticulture	Sustainable
Palissage	Guyot simple
Pi/Hect	6 700-7 500 ft/ha
HI/Hect	50 hl/ha
Vendanges	Mainly hand harvested, partially machanical
Vinification	Natural fermentation in native yeasts, light pigeages, vatting time from 2 to 4 weeks depending on the vintage. The raking is carried out using a carpet then followed by a light pressing. Malo-lactic fermentation in tank
Levures	Indigenous
Élevage	On the lees
Volume D'alcool	13.05% alc./vol.
Sucre Résiduel	0.12 g/l
Color	Garnet
Degustation	The nose is fresh and slightly spiced and the mouth is on red fruits such a cherrys ans strawberries. Harmonious and roud, it reveals la long finish .
Temperature Of Service	12°C

BOIRES
