

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 Mainely 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