

Dom Jean Marie Reverdy Sancerre Rouge

THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Sancerre

CEPAGE: 100% Pinot Noir

WINEMAKING: Harvested manually at optimum maturity, the grapes are carefully sorted before being put directly into vats. A cold maceration of a few days is carried out, which allows the extraction of aromas and colour to begin. The maceration continues for around fifteen days, the alcoholic fermentation takes place and we carry out regular pumping over, the marc cap is thus decompacted to maintain the exchanges between the grapes and the juice. This technique makes it possible to obtain a structured and concentrated wine. The harvest is then pressed and the wine is put into oak barrels for malolactic fermentation. It will evolve there for 10 to 12 months before being put en masse into vats for at least 3 months.

AGING: Aged in old barrels, 10-12 months

THE STORY

Our wine estate located in Sancerre and Verdigny in Cher (18) extends over a mosaic of 80 plots, planted with 85% Sauvignon Blanc and 15% Pinot Noir.

Discover the finesse and diversity of our vintages, certified High Environmental Value. Placed between authenticity and modernity, this philosophy of sustainable cultivation leads the estate every day towards sustainable viticulture that is more respectful of the environment.

Established on soils of "Terres Blanches" marl, "Caillottes" limestone and flint, our estate offers several appellations, among the most renowned of our terroir:

- Sancerre, mineral and fruity, in its red, white and rosé versions.
- The Menetou-Salon Blanc, tender and fruity.
- Pouilly-Fumé Blanc, floral and mineral

THE ADJECTIVES

OVERALL: Expressive & fruity

AROMAS / FLAVORS: Ripe red fruits, roasted notes

MOUTHFEEL: Supple & crisp

THE SELLING POINTS

Smooth, delicious, light and fruity red!

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Roast turkey, pan-fried sweetbread, duck

