



Authenticity and Quality...

Red Sancerre

Domaine Roger et Christophe Moreux



Red Sancerre is made with Pinot Noir, one of the oldest grape varieties to be cultivated for the purpose of making wine. Pinot Noir has been cultivated in Burgundy since the 1st century AD.

Some experts feel that pinot noir makes the finest wine in the world.

Because of its relative "fragility" it requires very specific production conditions including a climate neither too warm nor too cold and well drained soils in order to achieve its best expression.

WINE AND FOOD

Serve between 14°-16°C with
Grilled meat - Poultry -
Grilled fish

THE DOMAIN

The "Domaine Roger et Christophe Moreux" has been a family domain for generations. It is one of the oldest families in Sancerre who owns and farms barely 10 ha of prime Sauvignon Blanc and Pinot Noir. The domain produces 55,000 bottles/year.

THE VINEYARD

Soil: Limestone-clay
Grape variety: Pinot Noir
Area: 2.25 ha
Yield: 35 hl/ha
Production: 10,000 bottles/year

WINE MAKING PROCESS

- Maceration with pumping over 2 times/day
- Fermentation during 10 to 15 days
- Pressing
- Second fermentation
- Maturing in new oak barrels during 6 to 12 months

TASTING NOTES

Ruby, red cherry and raspberry colors. Red berries aromas (wild cherry, blackberry, black currant, strawberry, raspberry), floral (violet) and spicy (liquorice, cinnamon) flavors.

EVOLUTION

This wine can be kept 10 years

REWARDS

In the Hachette Guide