

SANCERRE ROUGE - COEUR À PRENDRE

APPELLATION : Sancerre

WINE NAME : Coeur à prendre

TYPE/COLOUR : Red

GRAPE VARIETY : 100% Pinot Noir

SOIL : Limestone with a high percentage of clay

VINE AGE : 45 years

VINIFICATION :

This wine is vinified at 25°C. It is made from old vines. Its little point of difference is that it is aged for about 10 months in tronconical vats, with wood from the Tronçais forest. This wine is bottled 15 months after the harvest, and put on sale after 18 months.

TASTING INFORMATION :

Coeur à prendre is rich, very typical, all about the aromatic finesse and with fine, silky tannins. Already drinking well, this fine Sancerre will also last. Straight and true, it can mix it with the best of the grands crus without lowering its... eyes.

GASTRONOMIC SPECIALITIES AND SERVING SUGGESTIONS :

Serve at 16°C, it will go well with meat in sauce or game, and it has nothing to fear from a meeting with strong cheese. It also works well with spicy food.

MEDALS :

- Gold medal Gilbert and Gaillard 2016
- Double GOLD medal - tasting 2023 - vintage 2019

