

Grapes

100% Pinot Noir

Region/Appellation

Sancerre

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.2-3.4

Total Acidity

4.7-5.4 g/l

Drinking Window

2023 - 2025

Tasting Guide

A **B** **C** **D** **E**
Light Medium Full

Tasting note printed

27/07/2024

Sancerre Le Rabault Rouge

2020

Winemaker Notes

Notes of black cherry and blackberry on the nose, whilst the palate is a wonderful expression of Pinot Noir with gorgeous mouth-feel and silky smooth tannins.

Vineyard

The grapes are grown on a unique terroir within Sancerre, on very steep slopes with a flint rich soil. All vineyard processes are carried out in an environmental manner, adapted for each terroir.

Winemaking

The grapes are harvested at optimum ripeness before vinification at the winery. Vinification takes place under monitored conditions, to ensure a smooth extraction of tannins. Maceration takes place over a period of 25 days to achieve excellent balance and finesse.

Vintage

The rains that had started in the fall did not stop until spring approached. The spring heat favoured a very early vegetative cycle. The flowering of Pinot and then Sauvignon was short and above all well ahead of the last vintages. Unfortunately, the first heatwaves arrived in June. The water so abundant in winter was already lacking in July. The veraison took place early, suggesting a harvest at the end of August. Then another disaster struck where localized hailstorms damaged certain slopes of the vineyards, while the heat of the sun burned the overly exposed berries. In August, humid and hot weather confirmed the precocity of the harvest. September turned out to be one of the hottest, injecting significant momentum into the ripening of the grapes, concentrating sugars and acidity. The harvest started on the 30th of August. Despite all the challenges, there is an aromatic elegance and good balance on the palate that characterize the 2020 vintage.

Food match

Grilled and Roasted Red Meats

This wine is a good match for pâtés, grilled fish, meats and red berry desserts.

