

Grapes

100% Pinot Noir

Region/Appellation

Sancerre

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.2-3.4

Total Acidity

4.7-5.4 g/l

Drinking Window

2024 - 2026

Tasting Guide

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

Tasting note printed

29/04/2024

Sancerre Le Rabault Rouge

2022 6x75cl

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.

Food match

Grilled and Roasted Red Meats

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

