



Domaine Franck Millet

The Franck MILLET estate benefits from the "savoir-faire" of three generations of winemakers. Our constant goal is to achieve the finest balance and greatest typicity for each and every vintage. Grapes and must are rigorously selected for optimal quality. Awards and medals won in wine competitions, as well as very positive reviews in the press, are a testament to the consistent quality of our wines.

We appreciate the loyalty and support of our customers.

SANCERRE ROSÉ AOP

Grape variety : Pinot Noir 100%

Pruning : Single Guyot.

Plants/hectares : 7,000.

Soil type : Limestone Clay.

Vinification : This Sancerre Rosé is a blend of pressed and bled juice. The grapes pressed at harvest produce the pressed juice and the bled juice is the product of skin maceration. The must is then settled and low temperature fermentation begins. No malolactic fermentation. Light filtration and stainless steel tank ageing.

Alcoholic content : 12.5% Vol.

Residual sugar : < 2.5 g/L.

Acidité : 4 g/L .

Characteristics :

Nice light rosé, salmon-coloured with a pleasant fruity aroma. Sancerre Rosé is a well- constituted wine due to its semi-tannic structure.

Cellaring : May be cellar-aged for up to 3 years.

Serving temperature : Serve at 10°C (50°F)

Recommendations : This delicious wine can accompany all meals. It can be drunk with highly seasoned and grilled meats, cold cuts and sausages. It goes especially well with Asian food.

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