

# 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 RED AOP

**Grape variety :** 100 % Pinot Noir

**Pruning :** Single Guyot

**Plants/hectares :** 7,000

**Soil type :** Clay.

**Vinification :** A first sorting of the grapes is performed pre-harvest followed by a second sorting during the harvest.

Maceration adapted to each vintage.

Separation of the free-run wine and the press-wine.

Malolactic fermentation.

Filtration adapted to each wine.

50 % of the wine by volume undergoes oak barrel maturation, 50 % matured in stainless steel vats. The separate wines are blended together after completion of vinification.

**Alcoholic content :** 12.5 % Vol.

**Residual sugar :** < 2g/L.

**Acidity :** 3,5 g/L.

## Characteristics :

A barrel-aged red wine, the nose offers scents of cherries and violets. The fruitiness is balanced by a slight tannic nuance.

**Cellaring :** May be cellar-aged for 5-8 years.

**Serving temperature :** Serve at 14°C (57°F)

**Recommendations :** Sancerre Rouge is fine accompaniment for white and red meats, wild game and all types of cheeses.

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