



Vincent grall
vigneron

SANCERRE ROSÉ TRADITION ROSÉ

GRAPE VARIETY: Pinot Noir

SOIL Flint: Silex or "Chailles" of the Tertiary Eocene medium 35MY

PLOT Flint: "Les Chailloux", north slope of the Sancerre hill.

AGE OF THE VINES: 30 years

VINIFICATION: full grape pressing, direct pressed.
100% temperature control in stainless steel tank.

PRODUCTION: 1 300 bts

ALCOHOL: 12.5% to 13.5% VOL

SERVICE: 10°C to 12°C

CHARACTER:

The Pinot Noir planted on flint soil combines the aroma and minerality of citrus and red fruits, with a spicy touch at the end.

It reveals its strong Sancerre character !

PAIRING:

Grilled meat, fish or vegetable, cold cuts, sushi, sashimi, maki, spicy food, shellfish, mixed salad.

