



Loire, Vignoble Dauny, Romble, AOP Sancerre, Rouge

AOP Sancerre, Vallée de la Loire et Centre, France

It was in the early 1960s that Lucien Dauny, following health problems, took care of himself using natural methods and discovered herbal medicine, homeopathy and a few other alternative medicines, which we started to talk about shyly. Today the vineyard has 17 hectares and it is a family business made up of 4 partners (Parents – Children), as since 13 generations.

PRESENTATION

This red Sancerre matured in oak barrels comes from old vines. It is a wine to keep with fine and supple tannins.

TERROIR

Limestone.

IN THE VINEYARD

In 1964 he took the plunge and converted the entire farm to Organic Farming.

WINEMAKING

Mechanical harvesting, low pressure pressing. Vinification in oak barrel

AGEING

No malolactic fermentation. Aged in oak Barrels during 12 months.

VARIETAL

Pinot Noir 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve between 10 to 12°c (50 to 54°F)

AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

TASTING

Liquorice, black cherry, elderberry and blackcurrant, well-balanced, volume, fine, silky tannins, mineral.

FOOD PAIRINGS

White meats, game Red meats, cheeses.



