



Loire, Vignoble Dauny, Pynoz, 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 made from the Pinot Noir grape variety, with medium aging potential (4 to 7 years), is a light wine with a pleasant bouquet.

TERROIR

Soils of Limestone.

IN THE VINEYARD

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

WINFMAKING

Mechanical harvesting, low pressure pressing. Cold settling, fermentation and ageing in stainless still tanks.

AGEING

No malolactic fermentation.

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, 3 to 5 years

TASTING

fruity, notes of fresh red fruit, balanced acidity/freshness, mineral, fruity, citrus.

FOOD PAIRINGS

White meats, poultry, cheese, fish





