





Domaine des Trois Noyers, AOP Sancerre, Red, 2018

AOP Sancerre, Vallée de la Loire et Centre, France

Run for three generations by the same family (Georges, then Roger and since 2004 Claude Reverdy-Cadet), this 10 ha property, located in Verdigny, produces Sancerre in the three colors.

PRESENTATION

100% Pinot Noir and 100% terroir of Terres Blanches

WINEMAKING

Mechanical harvest, alcoholic fermentation in thermoregulated stainless steel tanks between 15 and 21 days of vatting to extract the maximum color, tannin and aromas of the grape.

AGEING

Ageing in stainless steel vats to have only the aromas of the grape for 9 or 10 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

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

This deep ruby wine reveals intense and fine aromas of blackcurrant, mint and violet. The mouth is dense, voluminous, massive, structured by velvety tannins and deploys a long finish on black fruits with pastry and aniseed nuances.

FOOD PAIRINGS

With grilled red meat or barbecue. Perfect match: Daube de joue de bœuf



