



Vignobles de la Loire

BRUNOLAFON
wine selection

Loire, Patrick Girault, AOC Sancerre, Rosé

AOC Sancerre, Vallée de la Loire et Centre, France



The planted area of Domaine Girault currently totals 12 ha, spread over the renowned “Grand Chemarin”, “Petit Chemarin” and “Chêne Marchand” hillsides.

The estate is divided into 38 parcels of Appellation d’Origine Contrôlée Sancerre (AOC):

31 plots are planted with Sauvignon Blanc

7 plots are planted with Pinot Noir.

Terroirs and vines

Our terroirs are highly diversified throughout the estate. Our soils are 50% clay-limestone, 19% clay, 25% limestone and 6% flint clay.

The average age of our vines

PRESENTATION

Domaine Girault wines are made from blends of these different terroirs, allowing them to express their aromatic complexity and further characterize their minerality.

TERROIR

From vines 15 to 30 years old, the Pinot Noir grape is grown on 100% clay-silica (flint) soils.

IN THE VINEYARD

Ridging and hoeing. Single Guyot pruning.

Planting density 7,000 to 8,000 vines per hectare.

All these plots are cultivated in a sustainable way to respect the environment as much as possible.

WINEMAKING

After pressing, Sancerre Rosé ferments in vats. It is racked in January and bottled in March. Slightly tinted, it has great finesse. All these parcels are cultivated in a sustainable way to respect the environment as much as possible.

AGEING

Aged in bottle.

VARIETAL

Pinot Noir 100%

GM: NO

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

SERVING

12°C/54°F

AGEING POTENTIAL

3 to 5 years

TASTING

Nose: Rose.

Palate: thirst-quenching, fresh floral, lively and gourmand



FOOD PAIRINGS

Pastel-colored Sancerre Rosé is a fruity wine with aromas reminiscent of rose blossom. It goes equally well with asparagus, grilled meats, charcuterie, exotic cuisine or barbecues.

Very refreshing, it will accompany your summer meals.

Very thirst-quenching, it goes equally well with hot starters, charcuterie, exotic menus or barbecues.

