



Loire, Vignoble Dauny, Pynoz, AOP Sancerre, Rosé

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

With its originality and fine, elegant bouquet, this Sancerre rosé is a thirst-quenching, summery wine.

TERROIR

Limestone soils.

IN THE VINEYARD

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

WINEMAKING

Mechanical harvesting, low pressure pressing, fermentation in stainless steel vat.

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 8-19°c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

fruity, notes of fresh red fruits, balance acidity/freshness, mineral, fruity, citrus fruits.

FOOD PAIRINGS

Appetizers, Cold cuts, Grilled meat, Exotic dishes, Desserts.



