



Domaine La Gemière

SANCERRE RED *"Cuvée Initiale" 2016*

WINEMAKER	Sébastien Millet
WINERY	Domaine "La Gemière"
APPELLATION	Sancerre
COUNTRY	France
GRAPE VARIETAL	100% Pinot Noir

TERROIR

On the bank of the Loire River, the pebbly terrain called "La Caillote" is composed of clay, limestone, white soil, and red earth.

VITICULTURE & VINIFICATION

The vines are an average of 20 years and yield 55 Hl/ hectare. After the grapes are harvested, they are pressed and then undergo a 2-3 day cold maceration. Alcoholic fermentation then occurs in temperatures 68-77°F (20-25°C). Malolactic fermentation begins just after the alcoholic fermentation.

AGING

In enameled and stainless steel tanks for 5-6 months.

TASTING NOTES

This wine offers a brilliant red ruby hue. An intense nose featuring red berries, cherries, strawberries, and blackberries. A supple and soft mouth where red berry notes reappear along with a hint of licorice.

FOOD PAIRING

Delicious with white meats and cheeses.

TECHNICALS

Alcohol: 12.5% - Total acidity: 3.20g/l - PH: 3.64 - Residual sugar: 0.21

