



Cuvée Initiale



DOMAIN "LA GEMIÈRE" Red Sancerre

AVERAGE AGE OF THE VINES: 20 years

YIELD: 55 hl / ha

GRAPE-VARIETY: Pinot Noir

GROUNDS: pebbly soils "the Caillotte", clay and limestone white soils, red earth

AMENDMENT: organic without artificial fertilizer

SOIL IMPROVER: culture of the soil and shearing of the grass - No residual weed-killer

PRUNING: simple Guyot - simple and double Royat Cordon

CULTURE: integrated vineyard management

HARVEST: mechanical grape harvesting

VATING TIME: between 6 to 10 days with cold dandruff maceration from 2 to 3 days

FERMENTATION: temperature between 20°C and 25°C

MATURING: in enamelled and stainless tank for 5 to 6 months.

FILTRATION: on earth (kieselguhr)

BOTTLING: at the property by our care.

WINE MAKING: after being harvested, the grape is dropped in tank and submitted to a "low-temperature-pre-fermenting" maceration from 2 to 3 days (according to the sanitary state of the harvest). Alcoholic fermentation between 20 and 25°C up to 30°C in order to extract and fix colours and tannins. Malolactic fermentation begins just after the alcoholic fermentation. Maturation in tank for 12 months.

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Tasting notes

A brilliant red ruby robe.

The nose is intense on red berries: blackcurrant, cherry and raspberry opening on a blueberry tart and finishing on grilled almonds.

In mouth, the attack is soft and supple; the still young tannins are present and well coated. The final lingers long on Artemisia and red berries aromas.

Wine and food pairing

This supple and light red wine accompanies well white meats (veal, poultry). "Harmonious with a veal cutlet on cream along with a Gratin Dauphinois". Freshly served, it will also go with refinement with a fish meal.

Also served in Sancerre with the famous locally produced AOC cheese, Le Crottin de Chavignol.

Temperature of service

12°C to 14°C

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