



Jean-Marie
REVERDY & FILS

AU PRESENT WINES - SANCERRE ROSE



HISTORY AND TERROIR

80% grown on limestone terroir locally referred to as «Caillotes», the vines selected for our rosé are around twenty years of age. Enjoying an easterly exposure, ripening is slow and gradual. Sustainable viticulture has been in use here for over twenty years. The vines are partially thinned in July to maintain good health throughout the growing cycle and obtain good maturity. The Pinot Noir grapes are usually harvested early to retain the freshness and acidity essential for a good rosé.

VINIFICATION

Our rosé is obtained 60% from direct pressing and 40% bled juice. The bled juice is drawn off after a light maceration to obtain the desired salmon coloured. After settling for 12 to 24 hours, the must is placed in stainless steel, temperature controlled tanks where fermentation takes place at between 15 and 20° C. At the end of fermentation, the wine is racked to remove the first lees. To preserve freshness and good acidity, bottling is carried out in early in the year after clarification and stabilization operations.

TASTING

Brilliant, bright pink hue with salmon highlights, the wine has a powerful bouquet that combines red berry fragrances (strawberry, cherry, red currant) with spicy nuances. On the palate, the balance of freshness and smoothness is immediately appreciated and the wine shows a lovely full character and long lasting aromas. The floral and fruity aromas nicely line the palate and the finish is light and long.

FOOD MATCHES

Food-wine matching is important. A successful pairing turns a meal into a hospitable and enjoyable occasion. Served between 8 to 10°C, this fine, charming Sancerre rosé will be best appreciated with quality pork meats, exotic dishes and summer-time meals, especially barbecues.

