





Domaine des Trois Noyers, AOP Sancerre, Red

AOP Sancerre, Vallée de la Loire et Centre, France

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PRESENTATION

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LOCATION

Verdigny.

TERROIR

Terre Blanche.

WINEMAKING

Mechanical harvest, alcoholic fermentation in thermoregulated stainless steel tanks between 15 and 21 days of vatting to extract the maximum color, tannin and aromas of the grape.

AGFING

Ageing in stainless steel vats to have only the aromas of the grape for 9 or 10 months.

VARIETAL

Pinot Noir 100%

GM: No.

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

SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 5 years

TASTING

This deep ruby wine reveals intense and fine aromas of blackcurrant, mint and violet. The mouth is dense, voluminous, massive, structured by velvety tannins and deploys a long finish on black fruits with pastry and aniseed nuances.

FOOD PAIRINGS

With grilled red meat or barbecue. Perfect match: Daube de joue de bœuf



