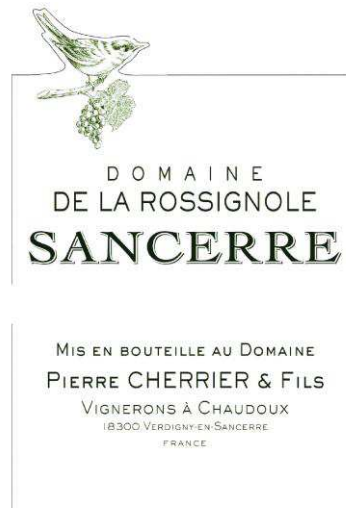


SANCERRE AOC Rosé

Sancerre AOC Rosé 2014: It is a dry, fruity wine with a complex nose: a touch of spices (thyme) and a very intense red fruit (strawberry, raspberry). The mouth is large and warm. Very good length and continuity with an aromatic nose (red fruit ...). This is a very fond summer rosé, consume very fresh, with charcuterie, white meat or dessert.



APPELLATION: SANCERRE AOC Rosé - Mis en bouteilles au Domaine

VINE-PLANT: Pinot noir. The vines are pruned in single guyot and trained on wires stainless steel.

SOIL: The vineyard is situated on the whole Sancerre thus representative three kinds of soils: "silex" (Clayey-siliceous, flint), "terres blanches" and "caillottes" (Clayey-chalky).

VINIFICATION: the Rosé is made 50% by direct press and 50% by bleeding. For the direct press, the harvest is pressed after a maceration of one to two hours that offers very lightly and perfumed juices. About the bleeding, the grapes are entirely put in a tank after maceration during 24 to 36 hours, and a running off is realised to obtain a darker juice with more matters. The musts from pressing and from bleeding are vinified separately and put into a tank for a racking.

After a devatting, the musts make their alcoholic fermentation to a temperature between 17 and 19°C. then they are racked, blended, cold strained (-5/-6°C) and filtrated. Sancerre Rosé is put in bottles on December 15 (two months after the harvest), because of the little volume and to keep at the best of the aromas.

GASTRONOMY: This wine is dry, fruity, lightly tannic which develops a very characteristic bouquet of pinot noir with fruity aromas and a slice of pepper. The consumption of Sancerre AOC Rosé is the best into the first two years.

To drink fresh, well married with Asiatic food, fishes and grilled white meats, delicatessen.

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