

## CUVÉES APPELLATIONS

LES BELLES VIGNES  
SANCERRE BLANC AOP

LES BELLES VIGNES  
SANCERRE ROSÉ AOP

LES BELLES VIGNES  
SANCERRE ROUGE AOP

LES DEUX CAILLOUX  
POUILLY-FUMÉ AOP

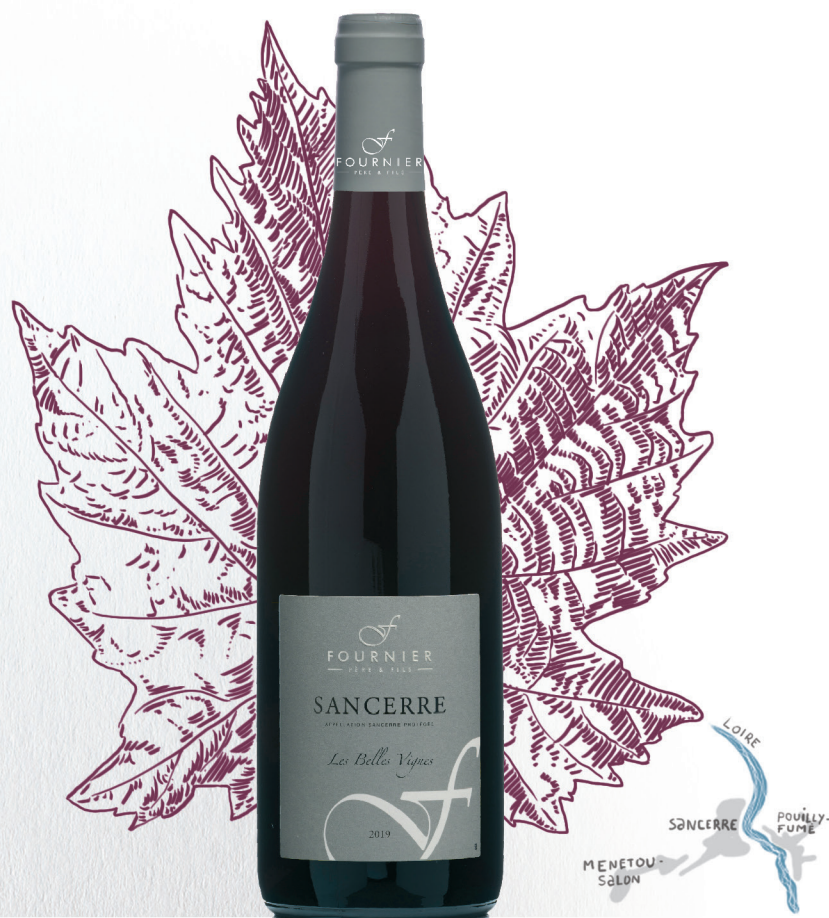
CÔTES DE MOROGUES  
MENETOU-SALON BLANC AOP

CÔTES DE MOROGUES  
MENETOU-SALON ROUGE AOP

LES SABLONS  
QUINCY AOC

LES MARNES  
POUILLY-SUR-LOIRE AOP

TOURAINE  
SAUVIGNON BLANC AOP



Blessed with vineyards spanning in 8 communes of the appellation, over the years our cuvée 'Les Belles Vignes' has become a benchmark in Sancerre.

Sancerre is the most prestigious and renowned appellation of the Loire. Early texts dating from the Middle Ages already mention the Sancerre vineyard.

International capital of Sauvignon Blanc, its inimitable style is born from the magic alliance of this varietal and the 3 unique soils of the appellation: Silex, Caillottes and Terres Blanches.

Grape variety Pinot Noir  
Serving temperature 16 to 18°C  
Ageing potential 3 to 6 years

Selected from a dozen parcels spread over the Terres Blanches and Caillottes terroirs, our cuvée 'Les Belles Vignes' rouge reveals all the capacity of the Pinot Noir grape variety on the best Sancerre terroirs. Our vines are planted on steep slopes with multiple exposures giving the maximum complexity to Les Belles Vignes.

### WINEMAKING & AGEING

Les Belles Vignes Rouge comes from a rigorous selection where only the best grapes are kept. The 'whole bunch' vinification is done after a 1 week 'cold maceration' to extract the color and the softest tannins. The 'alcoholic' and 'malolactic' fermentations are made in tanks. The best Pinot Noir are then aged in Burgundy oak barrels. The wine is carefully aged before its bottling 12 to 18 months after the harvest.

### FOOD PAIRING

Les Belles Vignes is a lively cuvée that elegantly shines with a platter of charcuterie. It is also an ideal match with your stew dishes or duck parmentier.

### TASTING NOTES

Ruby-garnet color, the aromas of morello cherries with brandy and leather develop on the first nose. The first sensation proudly exhibits its red fruit aromatic range. The palate is charming, leaning on soft tannins, enhanced by raspberry and fresh blackberry aromas.