

CUVÉES APPELLATIONS

LES BELLES VIGNES

LES BELLES VIGNES

LES BELLES VIGNES

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

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 8 to 10°C Ageing potential 2 to 4 years



Our Rosé comes from Pinot Noir vines aged between 10 to 30 years and planted on the Terres Blanches terroir. The Pinot Noir grows naturally on the rolling Sancerre hills and it easily reaches the expected 'crunchy and juicy' maturity level. The powerful and complex Terres Blanches terroir is ideally associated with the Pinot Noir varietal, making a high level 'noble' rosé.

WINEMAKING & AGEING

The grape picking is done early in the morning, when the temperature is low, to protect all the Pinot Noir aromas. The cuvée comes from a slow and delicate 'direct pressing'. The juices are fermented at low temperature to preserve all the aromas revealing the subtlety of the terroir. It is bottled in the Spring following the harvest to keep all its lovely flavors.

FOOD PAIRING

Les Belles Vignes is a 'gastronomic' rosé; complex, tasty and powerful. Discover it as an aperitif and marry it with exotic dishes or small shellfish like some stir-fried prawns...

TASTING NOTES

With its 'light salmon pink' color, our cuvée welcomes you into the sophisticated world of 'Rosés de terroirs'. The raspberries and blackcurrants aromas make up a fruity and expressive nose. The palate elegantly blends red fruit flavors and the Sancerre terroir complexity.