

SANCERRE ROUGE LES PIERRIS

Our estate

The estate's history began around the 17th century.

Claude and Laurent took over their father Roger Champault in 1996, and they are now running this family business.

They also modernized the viticultural and winegrowing facilities by using thermoregulated stainless steel tanks in the cellar. Claude and Laurent are now the two owners of this beautiful inheritance.

Planted on slopes with renowned aspects and terroirs, the estate stretches over 20 hectares.

Thanks to their efforts and to the quality of their wines, the cuvée white Sancerre « Les Pierris » 2008 was granted the great honor to be served at the wedding of the Princess Victoria of Sweden in June 2010.

- Type : independant wine grower
- Region: Loire Valley
- Grapes varieties : Pinot noir (red wines), Sauvignon (white wines)
- Appellation: Sancerre - Menetou-Salon
- Method : Traditional
- Certification: HVE

Desrciption

Grape varieties : 100% Pinot Noir

Age of the vines : 40 years

Soil: ferruginous clayey limestone. Very good terroir for the Pinot noir giving fleshy wines.

Winemaking: Crop totally destemmed. Maceration from 8 to 10 days, giving a very fruity wine. Maturing runs for 1/3 in 400L oak barrels, offering a nice harmony of red fruits, embellished by a spicy nuance.

Packaging: cases of 6 or 12 bottles

Corking: cork or screw cap

Alcohol : 12.5%/vol

Sugar : 0 g/l

Total Acidity : 3 g/l

Tasting notes: fresh nose with good minerality. Light tanins, with raspberry and cherry aromas. Fine lingering in end of mouth. A lot of greed with this cuvee.

Food pairing : cooked pork meats, grilled meats, red meats, poultry.

Ideal serving temperature : 14-15°C

Cellar potential : around 5 years to preserve quality of Pinot noir.



Domaine Roger Champault et Fils

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