

SANCERRE ROUGE LA CÔTE DE CHAMPTIN

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 : around 50 years old.

Soil: clayey limestone. These old vines bring generosity and roundness.

Winemaking: Our harvest come from old vines and are rigorously selected for optimum ripeness.

Grapes are totally destemmed with cold prefermentation for 3 days, then alcoholic fermentation within 8 and 10 days. Ageing is made into barrels of 400L during 12 months, giving toasted overtones, under woody touch.

Packaging: cases of 6 or 12 bottles

Corking: cork

Alcohol : 13.5%/vol

Sugar : 0 g/l

Total Acidity : 3.5g/l

Tasting notes: a tasty wine, dark and deep color, with aromas of red fruits. In mouth, tannins are present, with a note of undergrowth lightly foxy, that offers a good ageing capacity from 5 to 10 years.

Food pairing : cheeses, game, red meats, « coq au vin ».

Ideal serving temperature : 16-17°C

Cellar potential : 5 to 10 years



Domaine Roger Champault et Fils

5 Route de Foulot, Champtin,
18300 Crézancy en Sancerre

E-mail : roger.champault@orange.fr

Téléphone : 02.48.79.00.03

www.rogerchampault.fr