

Roger



Champault

Our company :

Type : independant wine grower

Region: Loire Valley

Grapes varieties : Pinot noir (red wines),
Sauvignon (white wines)

Appellation: Sancerre - Menetou-Salon

Volume : around 155 000 bottles / year

Method : traditional

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.



ROSE SANCERRE LES PIERRIS

Grape: 100% Pinot Noir

Soil: clayey limestone giving suppleness and complexity.

Winemaking: 100% press wine to bring out the fruity. Fermentation in thermoregulated vats to keep all the freshness and fineness of the wine.

Production: 10 000 bottles.

Packaging: cases of 6 or 12 bottles

Corking: cork

Alcohol : 12.5%/vol

Sugar : 0 g/l

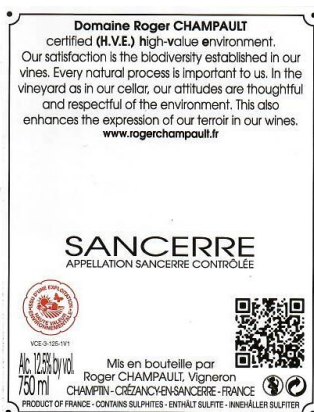
Total Acidity : 6 g/l

Tasting notes: salmon-rose colour, pleasant fresh aromas. To drink young, preferably during the year.

Food pairing : grilled meats, salads.

Ideal serving temperature : 8-10°C

Cellar potential : around 18 months.



A space is provided for your bar-codes or personal information on our back-label.



Exploitation de Haute Valeur Environnementale Niveau 3 certifié par OCACIA n° VCE-3-125-1V1

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