



DOMAINE GERARD FIOU
SANCERRE

SANCERRE ROUGE "LE GRAND ROC"

This cuvée is elaborated from grapes coming from old vines of about sixty years, planted in Pinot noir. It benefits from a very good south-south-east exposure and a particularly rich clay-silica soil.



GRAPE VARIETY

Pinot noir

TERROIR

Flint

WINEMAKING

Part of the wine is vinified in stainless steel tanks (40%) and another part in new French oak barrels with light toasting (60%). The wine is then aged for 12 months in vats and barrels. The wine undergoes malolactic fermentation before being racked and blended. No filtration.

TASTING

Our red Sancerre "Le Grand Roc" develops aromas of cherry and prune, slightly jammy, on a light structure and a melted woody taste. A mineral length gives it finesse and an ageing potential of 6 to 8 years.



Food pairing

This red Sancerre marries perfectly with grilled meats, dishes in sauce or fresh fruit desserts.

A piece of meat on the barbecue or a strawberry pie will awaken its fruit and freshness with delight.



Service temperature

13°C



Ageing

6 to 8 years