



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