



DOMAINE GERARD FIOU
SANCERRE

SANCERRE ROUGE



VINEYARD

In organic conversion, this red Sancerre is grown at high density on the flinty hillsides of Saint-Satur, on the left bank of the Loire. Hand-harvested.

Age of vines: over 50 years.

GRAPE VARIETY

Pinot Noir

TERROIR

Flint

WINEMAKING

Fermentation in stainless steel tanks (2-3 weeks) with punchdowns and pump-overs (1 to 2 times a day). Malolactic fermentation in barrels and ageing for 12 months in oak barrels and vats.

TASTING

This ruby-garnet-colored wine develops aromas of ripe red fruits (Morello cherries, prunes...), with great concentration and pleasant structure.



Food pairing

Small game or marinated red meats
Quail confit with Corinth raisins and rosemary jus
Lamb roulade with pan-fried porcini mushrooms



Service temperature

15°C/59°F



Ageing

5-7 years

AWARDS

2022 - James Sucking - 92 pts

A solid, vivid and well-shaped red with aromas of cherries, wild currants and dried herbs, following through to a medium body with fine tannins and bright acidity. Well rounded with volume and intensity on the palate. Textured and driven.

2020 - James Sucking - 92 pts