



DOMAINE GERARD FIOU  
SANCERRE

## SANCERRE ROUGE

A selection of very old Pinot noir vines planted on clay-silica soils with a southwestern exposure.



### GRAPE VARIETY

Pinot noir

### TERROIR

Flint

### WINEMAKING

The alcoholic fermentation is made in stainless steel thermo regulated tanks between 26 and 32°C. During this time, grapes are roned and the juice raised twice a day to break the hat of marc and extract the best colors and the ripest tannins. After a malolactic fermentation, the wine is aged during 6 months in oak barrels.

### TASTING

This wine of deep ruby colors develops aromas of very ripe mature red fruits (Morella cherries, prunes...) and vanilla. Its great concentration (old vines with small yield) shows a pleasant structure assuring a very promising future.



#### Food pairing

This Pinot noir is very powerful; its develop-ment in mouth is remarkable. He will thus ask for a sophisticated cooking and why not a little spiced on. It will accompany small Games or marinated red meats.

Candied Quails in dried currants and rosemary juice, Rolled lamb and fried country ceps ".



#### Service temperature

15°C



#### Ageing

3 to 5 years

### AWARDS

- 2014 - 89pts - Wine Enthusiast
- 2014 - 89pts - Wine Spectator
- 2013 - 90pts - Wine Enthusiast
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