



DOMAINE GERARD FIOU
SANCERRE

SANCERRE ROSÉ

This Sancerre rosé is a bleeding rosé obtained by draining the juice of the Pinot noir grapes after 48 hours of pre-fermentation cold maceration.



GRAPE VARIETY

Pinot noir

TERROIR

Flint

WINEMAKING

The alcoholic fermentation of this wine is carried out in thermo-regulated stainless steel tanks (15-18°C) followed by a 3 months maturation on fine lees of fermentation.

TASTING

This refreshing, very fruity rosé will seduce you with its bouquet of raspberries. It's easy to drink, fresh and particularly well-balanced in structure and aromas.

Enjoy this rosé well-chilled but not too cold - about 10°C should be enough to conquer your guests!



Food pairing

A wonderful aperitif, as soon as sunbeams shine on your table!

Whether to whet your appetite or to accompany dishes throughout the meal, this Sancerre rosé is surely up to the task.

Great with salads, springtime meals, or picnics - it's also a splendid wine to accompany Asian cuisine.



Service temperature
10-12°C



Ageing
2-4 years

AWARDS

2019 - 89pts - Wine Enthusiast

