DOMAINE GERARD FIOU SANCERRE

# SANCERRE ROUGE



SANCERRE



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



## 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. Weil rounded with volume and intensity on the palate. Textured and driven.

2020 - James Sucking - 92 pts