

Sancerre Rouge AOC 2016



WINE ESTATE

Family wine estate

Area: 1 ha 25

Terroirs: calcareous-clay (*caillottes*)

Vine : 100 % Pinot Noir

Density: 7300 vinestocks / ha

THE WINE

Maceration and alcoholic fermentation in stainless steel temperature regulated tanks. Daily pumping over and cap dipping enable a delicate extraction.

Ageing and malolactic fermentation in 600 liters barrels (demi-muids) for 12 months.

Blending before bottling.

PRODUCTION: 9,500 bottles

TASTING NOTES

Appearance: A very shiny pure cherry red appearance.

Nose: Discrete grilled scents, with floral aromas of roses and peony blossoms.

Young fermentative aromas on canvas.

Upon aeration a greedy and complex palette of red fruits (cherry grillote, blackcurrant) with a touch of spices, licorice and toasted bread.

Palate: A Full bodied attack reveals an excellent fruity (blackberry, raspberry) with an optimum ripeness and tannins present. Light austerity for the future.

Mid-palate: The balance appears on a spicy persistence, Fragrance of cinnamon and pepper.

End of palate: Flavours of vanilla and black fruits, a little touch of tobacco in return.

A strong character. A gourmet and very sophisticated terroir Pinot Noir.

*Tasting notes provided by Gely Yveline, professional sommelier
(Brevet Professionnel de Sommellerie) 04/12/17.*



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