

## 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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