

Sancerre Rouge AOC 2015



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 brilliant cardinal red appearance with purple shades.

Nose: The initial impression on the nose is intense and vivid with complex aromas of fruits (cherry, blackcurrant) and spices. Strong note of grilled aromas

Upon aeration, fragrances of flowers (rose, peony) with hints of licorice are revealed.

Palate: Full bodied attack with fine tannins.

Mid palate: A generous approach, round to the taste. Black fruits aromas and tannins for a great maturity.

End of palate: The intense finale flows onto the palate with presence and delicacy.

A gourmet and balanced terroir wine.

*Tasting notes provided by Gely Yveline, professional sommelier
(Brevet Professionnel de Sommelierie) 22|01|17.*



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