

Sancerre Rosé AOC 2016



WINE ESTATE

Family wine estate
Area : 1 ha 75
Terroirs: calcareous-clay (caillottes)
Vine: 100 % Pinot Noir
Density: 7300 vinestocks / ha

THE WINE

Pneumatic pressing.
Temperature regulated fermentation.
Racking before blending and bottling.

PRODUCTION: 14,000 bottles

TASTING NOTES

Appearance: Clear to the eye with a tender rose coloured appearance and grey flecks.
Nose: The initial impression on the nose is delicate and intense, with primary aromas of flowers (orange blossom) and fruits (currant, citrus).
Second nose: Upon aeration, a discreet intensity with complex and gourmand aromas (white peach, fresh almond and litchi).
Palate: The precise and lively attack brings on the mid palate the crispness of ripe fruits (white peach, cherry) and flowers (iris, peonies) tinted of spices (pepper).
End of palate: Intensity, delicacy and precision.

Balance and freshness: Precision winemaking for a great rose wine.

*Tasting notes provided by Gely Yveline, professional sommelier
(Brevet Professionnel de Somellerie) 02.03.17.*



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