

## Sancerre Rosé AOC 2017



### WINE ESTATE

Family wine estate

Area : 1 ha 60

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:** 8,000 bottles

### TASTING NOTES

Appearance: A light rose coloured with a beautiful appearance, clear and bright.

Nose: The nose is elegant and suave, suggesting aromatic complexity of blackcurrant, rose, iris, fresh almond and british candy.

Second nose: Upon aeration, a note of red fruits (blackcurrant, currant, orange blossom)

Palate: Fresh and wiry attack with red fruits aromas (cherry, currant) on a floral spirit (peony, rose). Hint of spices.

Mid-palate: Crisp and mineral

Fresh wine with a great aromatic persistence.

*Tasting notes provided by Gely Yveline, professional sommelier  
(Brevet Professionnel de Sommelierie) 19.02.18.*



Domaine Jean-Paul BALLAND

10 chemin de Marloup - 18300 BUE

Tél : + 33 (0) 2 48 54 07 29 - Fax : +33 (0) 2 48 54 20 94

e-mail : balland@balland.com - www.balland.com