



DOMAINE ROGER CHAMPAULT

LES PIERRIS 2016
SANCERRE ROSÉ

BACKGROUND

The estate's history starts around 1850 and today, Roger Champault is the 5th generation in this family business. When Roger Champault took over the estate, he only owned 5 acres, little by little the estate grew thanks to the new land that was bought and therefore the new vines that were planted. He also modernized the viticultural and winegrowing facilities and put thermoregulated tanks in the cellar. After their studies, Roger's two sons, Laurent and Claude began working with him. They are now the two owners of this beautiful inheritance. Planted on slopes with renowned aspects and terroirs, the estate stretches over approximately 50 acres and farmed to the HVE process as the wines are HVE certified.

APPELLATION

Loire (Sancerre), France

VARIETAL COMPOSITION

100% Pinot Noir

WINEMAKING & VINTAGE NOTES

Clayey limestone giving suppleness and complexity. 50% "saignée" of a vat to bring colour and body in mouth; 50% press wine to bring out the fruit. Fermentation in thermoregulated vats to keep the freshness and the finesse of the wine.

The wine ferments in tanks with a regulated temperature from 57–64°F, in order to protect the fragile aromas of the pinot noir. This technique allows to obtain a wine with different expressions than traditional rosé wines.

TASTING NOTES

This wine has a fleshy mouth with aromas of blackcurrant, pomegranate and blueberry followed by a pleasant freshness.

Enjoy as an aperitif or as an accompaniment to barbecue, fish or salads.

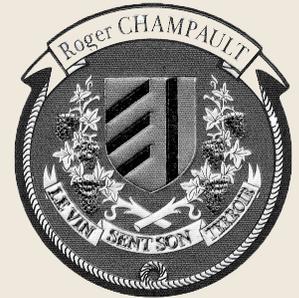
WINEMAKER

Claude Champault

TECHNICAL DATA

Alcohol
13%

SUGGESTED RETAIL PRICE:
\$19.99



ROGER CHAMPAULT
SANCERRE
"les Pierris"

THE PURSUIT OF EXCELLENCE
BEGINS WITH WORK IN THE
VINEYARD THROUGHOUT
THE YEAR.

