



SANCERRE ROUGE

The Sancerre rouge is made from Pinot Noir and harvested from limestone-clay soils. Amateurs appreciate its bouquet and finesse, when served between 12 and 14°, it goes well with a variety of foods including game, white meat and cheese.

The domain Jean Paul Picard and son cultivate with passion the 13 hectares of vineyards, quite situated on Bué hillsides which count among the best of the Sancerrois. Having fired profit of the lessons of past, they knew how to adapt the modern techniques while preserving manual grape harvests and craft know how.

VINIFICATION

Hand picked, cold maceration between 48h and 72h to obtain more colour and aromatic juice. Alcoholic fermentation at low temperature.

AGING

Fermented with natural yeast and aged during 10 months minimum. Fining & filtration before bottled.

TASTING NOTES

Nice red in color, the wine opens with aromatic notes of red fruit.

On the palate the wine is full bodied and balanced, pairing beautifully with meats and cheese.

TECHNICAL DETAILS

Grape Variety	: 100 % Pinot Noir
Type of soil	: Clay/Limestone
Yield	: 50 hl/ha
Age of the vine	: 30 years
Harvest	: Manual

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