



Domaine Reverdy-Ducroux Sancerre Rouge "Grappes Entières NV"

WINE DESCRIPTION

Hand harvested, whole cluster fermentation (hence the name of the wine "Grappes Entières")

TASTING NOTES

Bright cherry red. Berries on the nose. Intense & fruity in the mouth with tannins on the finish

FOOD PAIRING

Ideal pairing for red meats, lamb & small game.

VINEYARD & PRODUCTION INFO

Soil composition:	Calcareous and Clay
Training method:	Guyot
Year vineyard planted:	1975
Harvest time:	September

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation temperature:	82 °F
Maceration technique:	Pumpovers
Malolactic fermentation:	full
Type of aging container:	Barrels
Age of aging container:	3 years
Type of oak:	French

NO
IMAGE
AVAILABLE

PRODUCER PROFILE

Estate owned by: Alain & Laurent Reverdy

Winemaker: Laurent Reverdy

Estate founded: 1550

Region: Loire Valley

Country: France