

Grapes  
100% Pinot Noir

Region/Appellation  
IGP Val de Loire

Alcohol by volume  
12.00%

Residual Sugar  
less than 2 g/l

pH  
3.2-3.4

Total Acidity  
4.7-5.4 g/l

#### Tasting Guide



Tasting note printed  
24/11/2024

# Destinée Pinot Noir Rose

## 2022 6x75cl

### Winemaker Notes

An easy drinking Rose that has notes of red berries and peach on the nose and a fresh soft palate.

### Vineyard

Grapes for this wine come from various plots in Loire Valley. All vineyard processes are carried out in an environmentally-friendly manner, adapted for each terroir.

### Winemaking

The grapes are pressed very slowly and racked gently to preserve delicacy. Fermentation takes place at low temperatures, before the wine is briefly aged on its fine lees and gently filtered prior to bottling.

### Vintage

A rather mild winter with a few light frosts augured for an early bud break. Fortunately, it took place just after the first week of April when black frosts had severely hit the vineyard. Favored by mild temperatures in May and water reserves, there was then a rapid growth of the branches requiring increased work in the vineyard. The first wave of heat sets in at the end of May, giving way to the flowering of Pinot and then Sauvignon. The pattern of an early vintage is then in everyone's mind. Soon the succession of heat waves combined with a lack of water lead to a slowdown in the growth cycle. A few light rains in June come here and there to bring a little water. A violent hailstorm hits the south of the Sancerre appellation. The lack of water becomes very worrying for the entire vineyard until the end of August when the first rains allow the berries to swell and rebalance their constitution.

### Food match

Grilled and Roasted White Meats

Serve chilled with grilled meats, salads, pâtés, grilled fish, fruit salads, red berry tarts.

