

Grapes  
100% Pinot Noir

Region/Appellation  
Sancerre

Alcohol by volume  
13.00%

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  
27/12/2024

# Sancerre Le Rabault Rose

## 2022 6x75cl

### Winemaker Notes

Bright salmon colour, characteristic of pinot noir Roses. Floral notes of rose and peony at first, followed by raspberry. Vivid and pleasant with an elegant and lovely finale.

### Vineyard

The majority of the grapes are grown on flint rich soils. All vineyard processes are carried out in an environmentally-friendly manner, adapted for each terroir.

### Winemaking

The grapes are sorted and de-stemmed, before being pressed immediately on arrival to the winery.

### Food match

Grilled and Roasted White Meats

A refreshing match to deli meats and chicken, as well as slightly spiced Asian cuisine.

