

# Sancerre Le Rabault Rouge

## 2022 6x75cl

### Winemaker Notes

Notes of black cherry and blackberry on the nose, whilst the palate is a wonderful expression of Pinot Noir with gorgeous mouth-feel and silky smooth tannins.

### Vineyard

The grapes are grown on a unique terroir within Sancerre, on very steep slopes with a flint rich soil. All vineyard processes are carried out in an environmental manner, adapted for each terroir.

### Winemaking

The grapes are harvested at optimum ripeness before vinification at the winery. Vinification takes place under monitored conditions, to ensure a smooth extraction of tannins. Maceration takes place over a period of 25 days to achieve excellent balance and finesse.

### Food match

Grilled and Roasted Red Meats

This wine is a good match for pâtés, grilled fish, meats and red berry desserts.



### 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

### Drinking Window

2025 - 2026

### Tasting Guide

**A** B C D E  
Light Medium Full

### Tasting note printed

10/03/2025