Domaine du Pré Semelé Sancerre Rouge, AOP Sancerre (Organic) 2022

FSE0202022

Domaine du Pré Semelé

— Loire, France

Expressive, full-bodied Sancerre Rouge.

Production

The grapes come from just 2ha of Pinot Noir vines, grown in clay and limestone soils. The vines are between 10 to 40 years old and are planted at a density of 6,500-9,000 vines per hectare. Yields are 50 hl/ha and no herbicides or pesticides are used. The grapes were harvested manually, transported to the winery in 25kg crates, and then sorted before being destemmed. The must underwent pre-fermentation maceration (at 8°C) for 5-7 days, followed by alcoholic fermentation using only natural yeasts and no added sulphites with very light pumping over. The wine was then stored for 25 days before being racked, pressed and blended. One third was matured in large foudres, one third in 500L barrels, and one third in 15% new barriques. Malolactic fermentation occurred naturally. The wine was racked in the summer and the components blended, before being bottled without fining or filtration.

Tasting note

Rich red fruit aromas - cherry, ripe raspberry and a dusting of warm spice - with a full-bodied palate packed with lovely pure fruit flavours, enhanced by the well-judged oak and smooth tannins on the finish.

Food Match

Serve with grilled chicken, light game dishes, mushroom linguine, charcuterie.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
AOP Sancerre

Winemaker:
Julien & Clément Raimbault

Grape Varieties:
Pinot Noir 100%

Suitable for:
Vegan