

# DOMAINE Paul THOMAS



## Sancerre Rouge Marine 2022



### THE TERROIR

Our Sancerre Rouge Marine comes from a single parcel planted in 1962 on 'La Côte des Chenaux' on the edge of the hamlet of Chavignol.

### VINIFICATION AND AGEING

Maceration in stainless steel vats for 40 days at a temperature of 25°C, followed by 18 months' ageing in 600-litre Austrian demi-muids.

### TASTING

The deep garnet-red colour reveals an intense, open bouquet with notes of black fruit and spices enveloped in a mellow woodiness.

The palate is fresh and fruity. The tannins are smooth, delicate and well-balanced. The whole is focused on beautifully ripe fruit.

### FOOD AND WINE PAIRING

Our Sancerre Rouge will be the ideal companion to a platter of charcuterie or dishes such as coq au vin, crottin de Chavignol pie and hazelnut pie.

It will also be appreciated with game and, more traditionally, with an assortment of cheeses. A lightly spiced cheese will bring out the fullness and fruitiness of the wine.

Ageing potential : **10 ans**

### MAIN



Pinot noir



Fruits rouges, cassis



Gibier, fromages



15-18°C



10 ans



Argiles rouge

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