

DOMAINE Paul THOMAS



Sancerre Rose **Chavignol**



THE SOIL

Our Sancerre Rosé Chavignol comes from pinot noir vines, the first half of vines from Chavignol, the other half from the village of Verdigny. The terroir, composed of calcareous clay, gives this wine a lot of freshness.

FOOD AND WINE PAIRING

This Sancerre can be kept for 2 to 3 years and must be served at about 10-12 degrees. It is a gourmet wine, pleasant to enjoy as an aperitif but also with grilled meat and fish.

VINIFICATION AND AGEING

Winemaking at low temperatures follows delicate pressing at low pressure. Our Sancerre is then racked very early to preserve its youth and the freshness of its aromas and then kept in stainless steel tanks for 2 to 3 months.

Cellaring potential : **2 years**

AWARDS

Gold medal at the Brussels 2023 World Competition

TASTING

This Sancerre Rose has a sparkling dress of a pretty pale pink. The nose is open and concentrated. We discover notes of small red fruits (raspberry, strawberry) accompanied by pleasant floral notes (white flowers). Carried by a refreshing acidity, this thirst-quenching and elegant wine has a beautiful complexity. The finish is persistent, accompanied by citrus aromas.

MAIN



Pinot noir



Small red fruits, citrus notes



Grilled meat and fish



10-12°C



2-3 years



Clay-limestone

Domaine Paul THOMAS - Chavignol 18300 Sancerre - France

Tel : +33 (0) 2 48 54 28 13

Mail : contact@paulthomas-sancerre.com Web : www.paulthomas-sancerre.com