

DOMAINE Paul THOMAS



Sancerre Rouge Chavignol



THE SOIL

Our Sancerre Rouge "Chavignol" comes from vines planted in pinot noir. The soil made of limestone and clay gives its structure to our wine.

VINIFICATION AND AGEING

This wine comes from a 40-day maceration in a tank at a temperature of around 25 degrees.

In order to represent as best as possible the typicality of a Pinot Noir de Sancerre, a breeding is carried out from 12 to 15 months in stainless steel tanks and in half-muids of 500 litres.

TASTING

Our Sancerre Rouge has a blackcurrant nose and a mouth of ripe red fruits (gherry and cherry stone). During the tasting, a balance is created between the tannin of the wine (at the beginning of the mouth) and its roundness (at the end of the mouth). As they age, tannins gradually leave room for roundness. To be appreciated, these wines must be tasted between 2 and 5 years at a temperature between 15 and 18 degrees.

FOOD AND WINE PAIRING

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

It will also be appreciated with game and more classically with an assortment of cheeses. A slightly enhanced cheese will highlight the roundness and fruitiness of the wine.

Cellaring potential : **5 years**

L'ESSENTIEL



Pinot noir



Red fruits, blackcurrant



Game, cheeses



15-18°C



5 years



Clay-limestone

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