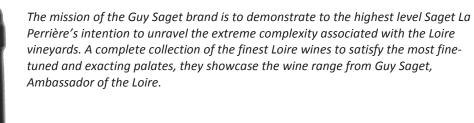


AMBASSADEUR DE LOIRE



SANCERRE RED

Location: Centre Loire.

Soil: Caillottes and clay-limestone soil.

Grape variety: Pinot Noir 100%.

Production technical data: The harvested grapes are 100% destalked. 3 days cold pre-fermentation maceration before spending 10 days in tank and undergoing malo-lactic fermentation in stainless steel tanks.

Tasting notes: Bright, ruby red wine. On the nose, lovely aromatic expression of a Pinot grown on limestone soil. Notes of leather and liquorice on the nose. Beautifully well-balanced on the palate, this is a light, easy-to-drink wine with aromas of red fruit, raspberry and blackcurrant.

Perfect food pairings : Parma ham, cod fillet with spices, coq au vin, raspberries.

Serve at a temperature of 15°C.

