
JEAN-MAX ROGER

SANCERRE ROSE

COUNTRY: France

APPELLATION: Sancerre

REGION: Loire

BLEND: 100% Pinot Noir

SOIL: Flint, Kimmeridgian marls & Limestone

ALCOHOL: 13.5%

SERVING TEMPERATURE: From 10 to 13°C

VINIFICATION: Immediate pneumatic press, cold settlement for between 48 and 72 hours: protection against deterioration of aromas and elimination of vegetal fragments and dust.

TASTING NOTES: The nose is fresh with aromas of red berries and flowers. Fine and delicate on the palate with lovely acidity that provides elegance and length to the tasting experience.

FOOD PAIRING: Meats and salads as well as smoked salmon, fish carpaccio's and crustaceans. Also delicious with exotic dishes such as sushi, sashimi and spicy dishes.

