

# DOMAINE DU CARROU

## Technical description

### SANCERRE RED "Domaine du Carrou"

**Description** : Our classic Sancerre red and the mainstay of the domain's production in pinot noir.

**Soil type** : a blend from 3 plots on "Terres blanches" clay-limestone from the late Jurassic lower Kimmeridgian (135-140 million years old).

**Grape variety** : pinot noir

**Average age of the vines** : 42 years

**Location of the plots** : Bué and Sancerre

**Orientation** : west to north-west

**Elevation** : 280 meters

**Area** : 1.48 hectares (3.7 acres)

**Winemaking** :

- total or partial destemming of the harvest depending on the vintage
- vatting for 3 weeks or more after careful destemming and sorting followed by cold maceration for a week to extract the colour
- 1.5 weeks of fermentation with gentle interventions to homogenize the juices and later the wine in the vat : "remontage" pumping the juice up and over the cap or "marc", "pigeage" punching down the cap, and partial or total "delestage" or removal of the juice from the vat before reintroducing it after the marc has broken up.

**Ageing** : 12 months in barrels with an average age of 3 years

**Yield** : 42 hl/hectare

**Production** : 8,000 bottles

**Accompaniment** : the end result is a typical "Vin de Loire" style of pinot noir, with an emphasis on the fresh red fruit flavours of strawberries, raspberries or cherries, depending on the year. A sun-loving wine par excellence and a perfect complement to summer savouries that goes equally well with white and red meat, grilled fish and cheese throughout the year.