

Central Loire Valley 2021 vintage : After a series of solar vintages, 2021 reconnected with a cooler weather. Under these conditions, maturation lagged. Sugar accumulated slowly, and the grapes' acids did not decline. The temperature range was however favourable to aromatic and phenolic maturation. While the rainfall that occurred during maturation helped the berries grow, the high moisture levels were conducive to the development of botrytis bunch rot. As a result, the health of the grapes was an important factor to consider when deciding on harvest dates.

## DOMAINE MICHEL VATTAN

### SANCERRE Rosé 2021



**GRAPES:** 100% Pinot noir coming from 4 different plots

**ABV:** 13%

**SOIL:** « Caillottes » made up of fragments of small Oxfordian limestones

**AGE OF VINES :** 26 (with South exposure)

**HARVESTING METHOD:** Grapes manually harvested after a strict sorting out on the vine

**HARVEST DATE :** 29 September 2021

**FARMING:** Grass has been grown between the rows for the last 10 years

**WINEMAKING PROCESS:**

- Direct press (no bleeding). It is still quite aromatic thanks to the perfect maturity of the grape at the harvest
- Tight tacking (débourage) under 100NTU
- Neutral yeast (IOC 18-2007) in order to preserve the fruity aromas of the grapes, keeping the fresh typicity of that terroir
- Fermentation around 16°C to preserve the spicy aromas of Pinot noir
- Racking just after the fermentation in order to preserve all the characteristic of the vintage

**WORDS OF THE WINEMAKER:** *Our goal was to make a rosé offering the freshness of a white Sancerre while keeping the aromatic typicity of the Pinot noir. We strive to make a fresh and light rosé combining the terroir, the vintage and the grape variety*

**TASTING NOTES** translated from the sensory analysis of Marie Thibault, oenologist in Sancerre : « Pale pink robe with salmon tints. The nose opens up on wild strawberries and white fruits like pear. Notes of grapefruit complement this complex bouquet. The same aromas continue on the palate with an aromatic attack. The middle-palate and the finish are characterized by the freshness and tanginess of the lime. The wine has a very good length sustained by the typical crispiness of the vintage. »