


PASCAL JOLIVET

Sancerre Rosé 2022

\$30.50

* Suggested retail price

 Sustainable

	Product code	13963931
	Licensee price	\$26.40
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Loire Valley
	Subregion	Centre Loire
	Appellation	Sancerre
	Varietal(s)	Pinot Noir 100 %
	Alcohol percentage	12.5%
	Colour	Rose
	Sugar	Dry
	Sugar content	1.8
	Closure type	Cork
	À boire	Ready to drink

ABOUT THIS WINERY

Over the years, Pascal has developed a true style for his wines, very recognizable by its purity and elegance. Pascal creates a "bio vinification", after a very light settling, the fermentation of the juices is conducted with indigenous yeasts, the maturing "on lees" plays a fundamental role on the concentration and complexity of our wines.

TASTING NOTES

Fruity, charming and chic

Pale salmon pink in color with a subtly nose of fresh berries. On the palate the wine is delicate and elegant with layers of herb, strawberry and a clean, crisp finish.

Food pairings: Ceviche of scallops and shrimps, cod fillet with mushroom sauce, duck confit salad, grilled lamb chops with fine herbs.

PRODUCT NOTES

The style of our Signature Range is the result of a meticulous work based on gravity, from collecting grapes at harvest to vinification to bottling. The combination of the various terroirs: limestone, clay and flint. 100 % indigenous yeasts and slow fermentations confer unique finesse and minerality with an extremely well-integrated acidity

PRODUCTION NOTES

100% Pinot Noir, which has been hand selected and destemmed. This Sancerre rosé is a meticulous

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SELECTIONS
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assembly of direct pressing and "bleeding".

The juices are fermented naturally without the addition of yeast in temperature-controlled vats.

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