

UNION DES VIGNERONS
SAINT-POURCAIN

\$18.00

* Suggested retail price

Les Deux Clochers
2018

	Product code	895953
	Licensee price	\$15.65
	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
	Appellation	Saint-Pourçain
	Varietal(s)	Gamay 75 %
	Varietal(s)	Pinot Noir 25 %
	Colour	White
	Sugar	Dry
	Sugar content	1,9
	Closure type	Cork
	À boire	To drink within 4 years

ABOUT THIS WINERY

The Saint-Pourçain vineyard is located in the heart of France in the Bourbonnais region of Auvergne, an authentic and picturesque region.

The Union des Vignerons (Wine Growers' Union) of Saint-Pourçain can count on the dynamism and willingness of its 62 winegrowers to contribute to the development of its 400 hectares of vineyards in the appellation area of Saint-Pourçain wines.

TASTING NOTES

Attractive cherry-red colour.

Elegant aromas of morello cherry, blackcurrant, black fruits with a spicy touch of pepper and coriander.

Pleasant and fruity mouth, supple. Beautiful aromatic persistence of red and black fruits.

Convivial wine which can be appreciated at a temperature of 14°C, with cold meats, white meats, but also as an aperitif or as a dessert with red fruit salads.

PRODUCTION NOTES

Separate harvesting and vinification of each grape variety. Pre-fermentation maceration for 24 hours. Thermo-regulated vinification at 30°C at the beginning of alcoholic fermentation, then temperature control around 25°C to develop and preserve the maximum of fermentation aromas. Hot maceration (28°C) for 2 days after alcoholic fermentation.

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SELECTIONS
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The Gamays have a total vatting time of 5 days, that of the Pinots Noirs is 7 days. Pumping over and punching of the cap 2 to 3 times a day improves the...

