

Sancerre Rouge, Osmoze

Thibault Denizot



LOCALITY: FRANCE – Loire – Sancerre

APPELLATION: Sancerre

GRAPE VARIETY: Pinot Noir

WINEMAKER: Thibault Denizot

VINEYARD: Blend of calcareous clay and marly terroirs in the villages of Verdigny and Sancerre. Planted over *caillotes* (limestone from the Sancerrois region) and Kimmeridgian marl (white earth). Density of 7500 vines/ha.

VITICULTURE: Organic and biodynamic certifications pending. Guyot-Poussard pruning.

WINEMAKING: Short maceration before fermentation. No sulfites added. Fermented for 15 days over indigenous yeasts. Number of punch-downs and punch-overs depending on the vintage. Blending of press juice and free-run juice in concrete tank. Complete malolactic conversion.

AGING: Aged 12 months. Then blended and aged for 6 additional months.

BOTTLING: Neither fined nor filtered. Nitrogen and gravity flow are used for bottling.

