

Domaine Picard, Sancerre Rosé, Loire, France, 2018

Producer Profile

The Domaine Jean-Paul Picard et Fils is a family run estate cultivating 14 hectares of vines, all of which are situated on the slopes of Bué and are amongst the best sites in the Sancerre region. Picard practices 'lutte raisonnée', where chemical treatments are used only when necessary and they plough to loosen the top soils and help develop micro-bacterial life. The wines are well balanced and very aromatic, full of fruit and subtle hints of minerality.

Viticulture

The vines are cared for under the minimum intervention method. Half of the Domaine has a grass cover, particularly on the steeper slopes, as this helps limit erosion of the soil. They also plough the soils, de-compacting the top soils, which helps to develop micro-bacterial life. The "terres blanches" (white soils of limestone-clay), make full and powerful wines. These soils are mainly found on the steep slopes of the commune of Bué. The "caillottes" (small pebbles), are a very stony soil where limestone dominates, giving well balanced, very aromatic wines. They carry out harvesting by hand, doing the first sorting in the vineyard.

Winemaking

Macerated on the skins to extract the colour, pneumatic pressed, then fermented with native yeast at a low temperature to preserve aroma and freshness, it should be served at about 10°. Aged on the lees for between 4 and 6 months.

Oak Treatment

No oak treatment.

Tasting Note

Salmon pink colour, with intense exotic fruit aromas. In the mouth this wine is dry, fruity and supple with hints of flora.

Food Matching

Great with grilled meats such as pork and all day long in the summer.



Technical Details

Blend: Pinot Noir 100%
ABV: 13.5%
Closure: Technical cork
Colour: Rose
Style: Still wine
Suitable for Vegetarians: Yes
Suitable for Vegans: Yes
Organic: No
Biodynamic: No



Our Green Principals are those that demonstrate a responsible and sustainable approach to viticulture, vinification, commerce and community.



Rational producers demonstrate that they use the least amount of intervention in the vineyard and winery to make the best possible wine.

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