

THE STORY

Domaine Girault is located in Bué a small village in the heart of the Sancerre area. This family vineyard is from a long lineage of winegrowers, Pierre the current winegrower is from the 8th generation and Adrien his son will follow once he will have achieved his agricultural studies. From 35 to 40 years old vines, the Pinot Noir grape has grown on clay soils and clay-limestone soils (100%).

TASTING NOTES

Very nice ruby color, with red fruits aromas, complex aromatic richness, fullbodied, and soft tannins. It is a generous and charming wine.

WINEMAKING

The grapes are harvested by hand, then sorted in the cellar, destemmed, and vinified in vats for one month. After alcoholic fermentation and once the wine has been clarified, 70% of the « Grand Moulin » vintage will be aged in stainless steel vats, while the remaining 30% will be aged in barrels. In the spring, they can start their Malo lactic fermentation. The blend will be done 10 to 12 months later, one month before bottling.

FOOD PAIRING

Red Sancerre is the perfect food pairing with white meats, poultry, cold meats and cheese.

GRAPE VARIETIES

100% Pinot Noir

