

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

A rosé with white and citrus fruit aromas. The finish leaves an impression of freshness and a saline note that adds finesse and length.

WINEMAKING

After pressing, the Sancerre Rosé ferments in vats. It is racked in January and bottled in March. Slightly tinted, it has a lot of finesse. All of the plots are cultivated in a reasoned manner in order to respect the environment as much as possible..

FOOD PAIRING

Sancerre Rosé is the perfect food pairing with summer meals like BBQ, salads and cold meat.

GRAPE VARIETIES

100% Pinot Noir

