

PROFILE

Based in the prestigious town of Bué, known for its Kimmeridgean terres blanches soils, Domaine Vincent Pinard continues a 20-generation tradition of winemaking in Sancerre. The current domaine, founded in 1996, is now helmed by Florent and Clémente, taking over from their father, Vincent. The winery is more innovative than ever before, while still maintaining the natural and biodynamic winemaking practices that have been followed for hundreds of years. Florent and Clément are laser-focused on creating wines with a sense of place, specializing on site-specific cuvées that are different expressions of this special terroir. Incorporating the use of new and used oak (an unusual form of elévage for Sauvignon Blanc), the Pinards are creating wines that have weight and depth, a far cry from the straightforward Sancerres produced by so many others.

Rosé

Sancerre

Vincent Pinard

SPECIFICATIONS

Wine: Sancerre Rosé
Varietals: Pinot Noir

Appellation: Sancerre AOC

Location: Bué

Soil: Clay, limestone

Exposure: South & north (two

parcels)

Area: 0.43 ha

Vineyard Age: 40 years

Harvest: Hand harvest

Pruning: Cordon de Royat

Production: 2,100 bottles

Vinification: Direct pressing.

Inoculated neutral yeast. No fining and

light filtration.

Alcohol: 13%

Residual Sugar: < 1 g/l

Acidity: 4.7 g/l



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