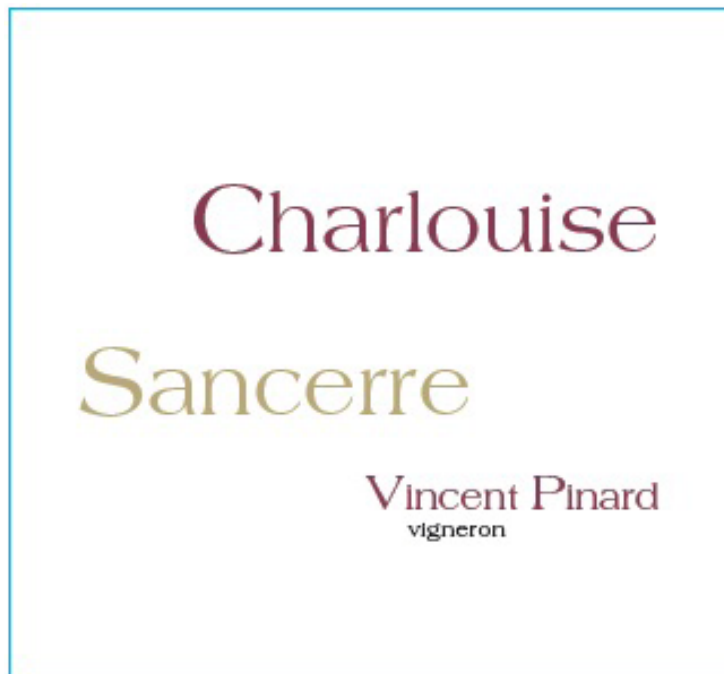


Vincent Pinard

vigneron

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 Clément, 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 élevage 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.



SPECIFICATIONS

Wine: Sancerre Rouge “Charlouise”

Varietals: Pinot Noir

Appellation: Sancerre AOC

Location: Bué

Soil: Oxfordian and Kimmeridgian limestone

Exposure: South & east

Area: 1.25 ha

Vineyard Age: Average 45 years

Agricultural Method: Organic, Natural, Biodynamic   ECO

Harvest: Hand harvest

Pruning: Cordon de Royat

Production: 5,800 bottles

Vinification: Vibrating sorting table, 100% destemmed, maceration for four weeks. No SO2 added during fermentation. Natural yeast fermentation, 17 month élevage in barrel, with 20% new oak. Bottled without fining or filtration.

Alcohol: 13%

Residual Sugar: None

Acidity: ~4 g/l