

# 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 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 “Charlouse”

**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   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

