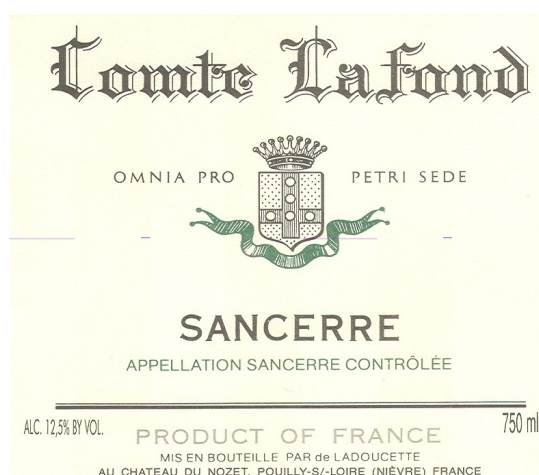


Grand Chai Comte Lafond

Comte Lafond Sancerre Rosé 2017



TASTING NOTES

Color : Crystalline pink with salmon nuances.

Bouquet : Beautiful aromatic structure with red fruits, small red berries and wild berries (raspberry, wild strawberry, currant ...). With aeration, we discover the round and sweet notes of exotic fruits accompanied by a frank minerality.

Palate : The intense fruity flavors and the acidulous roundness of the small red berries are a real treat. The minerality gives a pleasant feeling of freshness, it accompanies the end of mouth by extending long with elegance.

TECHNICAL INFORMATION

<u>Location:</u>	Vineyards located in the historic villages of the appellation: Sancerre, Bué, Chaudoux, Verdigny, Chavignol, Amigny, Maimbray
<u>Terroir:</u>	Assembly of the different soils: the coasts (clay-limestone white earth), the Chailloux (silica on a calcareous bottom), the clots (very limestone rocky) and the flint silt.
<u>Variety:</u>	Pinot Noir 100%
<u>Pruning:</u>	Guyot simple.
<u>Age of vines :</u>	25 to 35 years
<u>Date of harvest:</u>	September 2017
<u>Vinification:</u>	Transport of grapes / dump trailers without screw or pump, emptying only by gravity. Gravity harvester with 3 levels (1) receiving and sorting grapes without crushing, identifying and separating parcels (2) Gravity filling, pressing with juice splitting (3) gravity extraction before clarification of cold grape juice with "pulp" maceration.
<u>Fermentation:</u>	In thermo-regulated stainless steel vats at 18°C for 6 to 8 weeks.
<u>Aging:</u>	On whole lees for 3 months with regular stirring, and 6 months on fine lees, no contact with the wood barrels to preserve the natural flavors of the grapes.
<u>Blend:</u>	Gravity without pump (multi-level winery) after aging on lees and tastings.

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