



DOMAINE ROGER CHAMPAULT

LES PIERRIS SANCERRE ROUGE 2017

BACKGROUND

The estate's history starts around 1850 and today, Roger Champault is the 5th generation in this family business. When Roger Champault took over the estate, he only owned 5 acres, little by little the estate grew thanks to the new land that was bought and therefore the new vines that were planted. He also modernized the viticultural and winegrowing facilities and put thermoregulated tanks in the cellar. After their studies, Roger's two sons, Laurent and Claude began working with him. They are now the two owners of this beautiful inheritance. Planted on slopes with renowned aspects and terroirs, the estate stretches over approximately 50 acres and farmed to the HVE process as the wines are HVE certified.

APPELLATION

Loire (Sancerre), France

VARIETAL COMPOSITION

100% Pinot Noir

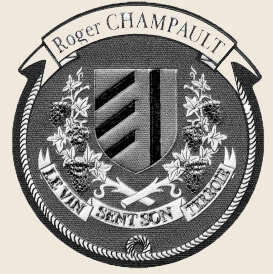
WINEMAKING & VINTAGE NOTES

Grapes are totally destemmed and cold-macerated during approximately 48 hours. The alcoholic fermentation lasts about 10 days between 77–86°F. For half of this cuvée, the malolactic fermentation is made in tanks and the other part in 600 liter barrels.

TASTING NOTES

With a ruby cherry color, this wine emits a bouquet with red fruits flavors. Very fresh, a mineral touch, morello cherry, raspberry, supple tannins. Good persistence in end of mouth.

Served well with pork, grilled meats, red meats and poultry.



ROGER CHAMPAULT
SANCERRE
"les Pierris"

THE PURSUIT OF
EXCELLENCE BEGINS
WITH WORK IN THE
VINEYARD THROUGHOUT
THE YEAR.



WINEMAKER
Claude Champault

TECHNICAL DATA

Alcohol
12.5%



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