Thomas Sancerre Rose

Domaine Michel Thomas

France - Loire Valley - Sancerre

Light, bright pink. Red currant, strawberry and chalk on the nose, with a touch of orange gaining strength with air. Dusty red fruit and citrus flavors are braced by tangy minerality, which adds lift and cut. Uncompromising in the best way, finishing with excellent clarity and echoes of lemon and orange zest.

Specifications		
Appellation	Sancerre	
Wine Type	Rosé	
Varietals	100% Pinot Noir	
Age of Vines	20-55 years	
Soil type	Clay, limestone, sedimentary rock	
Vinification	50% direct press + 50% Saignee (bled), with 12-24 hours of skin contact maceration. The alcoholic fermentation is done in temperature controlled stainless steel tanks. Aged on the lees for a few months (no oak). Right before bottling, the wine is fined with Bentonite (very light filtration with oenologic clay).	
Pairings	This is a very versatile wine. You can have it on its own in the summer time as an aperitif. But it is also excellent with hors d'oeuvres and terrines. It will compliment any white meat dish and poultry. You can also enjoy it with salmon or exotic food (slightly spicy sushi).	



Codes, Weights and Measures		
UPC	7 84585 01019 6	
Units/Case	12	
Unit Size	750 mL	
Container	bottle	
scc	1 07 84585 01019 3	
Case Weight	37	
Cases/Pallet	49	
Layers/Pallet	7	
ABV	12.50%	
SRP	\$ 32.99 USD 750mL Bottle	

Reviews and News	
2022 Michel Thomas Sancerre Rose - Gold Medal - CONCOURS MONDIAL BRUXELLES	
2021 Michel Thomas Sancerre Rose - 95 PTS - Gold Medal - BTI	
2020 Michel Thomas Sancerre Rose - 91 PTS - IWR	
2019 Michel Thomas Sancerre Rose - 88 PTS - Decanter	

2016 Michel Thomas Sancerre Rose - 92 PTS - IWR	
2016 Michel Thomas Sancerre Rose - 90 PTS - VINOUS	
2015 Michel Thomas Sancerre Rose - 91 PTS - IWR	
2015 Michel Thomas Sancerre Rose - 87 PTS - WA	
2013 Michel Thomas Sancerre Rose - 90 PTS - IWC	

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