

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	13.50%
SRP	\$ 38.50 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