

Michel Girault Sancerre Rouge Les Beaux Regards

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France - Loire Valley - Sancerre

Color: ruby red

Nose: red fruit aromas

Mouth: slightly woody, it gives a supple and firm structure

Specifications

Appellation	Sancerre
Varietals	100% Pinot Noir
Agricultural Practices	Sustainable
Soil type	Limestone, Clay and Marl
Vinification	25% full clusters and 75% destemmed. The alcoholic fermentation takes place in a open-top tank at 25°C (77°F) for 10 days. Once the first fermentation is completed, the wine is racked in order to separate the juice from the must (skins and seeds). The must is carefully pressed to extract some tannins and some color. Then the blend goes through Malolactic Fermentation (70% in stainless steel tanks and 30% in French oak barrels). After racking, the 2 wines will be blended together before the bottling.
Pairings	It goes perfectly with red meats, small game, poultry and cheeses.



Codes, Weights and Measures

UPC	7 84585 03454 3
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03454 0
Case Weight	38
Cases/Pallet	56
Layers/Pallet	7
ABV	13.00%
SRP	\$ 48.99 USD 750mL Bottle