

## Les celliers de la Pauline

### 2025 promises to be a great vintage.

A mild spring and a hot, dry summer with a few rare showers. The harvest began on 4 September and ended on 11 September. We harvested fully ripe grapes, sweet and fragrant. The quantity was rather low, but the quality is exceptional. The wines will have a concentrated and aromatic profile, offering excellent ageing potential.



**Grape variety:** pinot noir



**Terroir:** Our Sancerre rosé is rooted in clay-limestone soils. Many years ago, we chose to take the ambitious high road of ecological transition involving a reduction in the use of chemical products, the recovery of biodiversity, the preservation of the soil's potential and the management of resources, particularly water. In 2023, our wine-estates has obtained **AB** certification.



**Vinification & maturation:** We choose to harvest the grapes at night in order to help to concentrate the aromas, the flavors and control the oxidation of the fruit. Once the pinot noir is harvested, the rosé wine is obtained by direct pressing of the grapes, it gives a nice pale rosé. The resulting juice is clarified by cold static settling and no sulfites are added. Fermentation is then carried out in the same way as for the white wines at a controlled temperature of between 15°C and 20°C in stainless steel tanks during 3-4 weeks.



**Tasting:** Crunchy and delicate... It has a slightly salmon colour. The wine is gently fruity, with a full and round character. Peach and gooseberry are almost sweetened from its ripeness, giving a wine that feel dense and powerful.



**Service:** 10°C to 12°C

**Food pairing:** Great with summer dishes : grilled meats, salads... Perfect picnic wine ! It is also a good partner for asiatic cuisine and spicy dishes.

**Ageing potential:** 2 to 3 years depending on the vintage.

