

La Moussière rosé

La Moussière rosé, a cuvee elaborated from Pinot Noir vines grown specifically for the purpose in the La Moussière vineyard in the heart of Sancerre.

This rosé “de presse” wine is vinified in the same way as a white wine and has a nose that is a subtle mix of white pepper and red berries, a fine salmon-pink robe and a delicately spiced, mellow and full-bodied palate with a fresh, straight finish.

A wine for carefree sunny days, La Moussière rosé goes perfectly with tapas as an aperitif, grills and roast veal, and makes a very pleasant drink in its present state of maturity.

- Terroir and surface area : 1,8 hectares of so-called “Saint Doulchard” kimmeridgian marl and limestone soils.
- Average age of vines : planted in the early 1980s.
- Vineyard : organic (FR-BIO-01) and biodynamic (monitored by ECOCERT France SAS) wine. BIODYVIN certified.
- Harvesting : manually harvested into 25-kg crates. Severe table sorting and gentle pressing.
- Maturing : in conical wooden vats for seven to eight months.
- Bottling : depending on the lunar cycle. On the estate.

