

La Moussière red

We are the only estate in Sancerrois to have the prestigious “hors concours” (beyond competition) distinction bestowed upon us, and the La Moussière vineyard is our cornerstone. Its terroirs, precious gifts from generations past, lie at the very heart of the Sancerre appellation.

La Moussière is the estate’s flagship cuvee, its richness, energy and precision defining the Aphonse Mellot style.

This 100% Pinot Noir red wine, the product of a truly royal grape variety, can be merciless if its nobility is not shown the respect it deserves. It considers itself a fruit to be relished to the full, as ripe and red as you could wish for, a vigorous yet tender wine without undue complexity.

Red and black berries are readily recognisable on the nose, set off by spicy notes of pink pepper and cinnamon. Mellow and full-bodied on the palate.

Shepherd’s pie, leg of lamb, pigeon stuffed with foie gras or traditional fruit pie will reveal the full length and richness of its structure. La Moussière is a wine that ages to perfection.

- Terroir and surface area : 7 hectares of so-called “Saint Douillard” kimmeridgian marl and limestone soils
- Average age of vines : 45 years old.
- Vineyard : organic (FR-BIO-01) and biodynamic (monitored by ECOCERT France SAS) wine. BIODYVIN certified.
- Harvesting : hand harvested into 25-kg crates. Severe table sorting carried out manually in two stages: bunches first and individual grapes next. Fermentation in conical vats. Delicate vertical pressing.
- Maturing : ten months, half in wooden vats and half in 600-litre casks. End of maturing en masse for two to three months.
- Bottling : depending on the lunar cycle. On the estate.

