

## Les Pénitents red

Les Pénitents, a cuvee produced from a vineyard that was almost destroyed by phylloxera in the late 19<sup>th</sup> century but whose renown goes back to the 12<sup>th</sup> century, when it was planted and farmed by Cluniac monks, who were gifted the land by Etienne, Count of Sancerre.

Now reduced in size to some fifty hectares, it was brought back to life in the late 1980s thanks to the dedication of winegrowers in love with their art. Located on the hillsides of Nièvre just thirty-five kilometres from the family's Sancerre base and classified as IGP Côtes de la Charité, the vineyard is crossed by the Way of Saint James of Compostela – whence the cuvee's name.

This 100% Pinot Noir red has a nose opening to aromas of red fruits, a deep crimson robe and a crisp, sensual palate with an excellent fresh finish of real finesse.

Les Pénitents red goes perfectly with marinated meats or grilled dried sausage, filleted duck breast with a pepper sauce or sauteed veal with tomatoes.

A first-rate quaffing wine, the hardest thing of all to do is manage to forget it in the cellar for a while to bring out its full intensity. Not much of a penitence though, really!

- Terroir and surface area : 5 hectares of encrinal limestone.
- Average age of vines : planted in 1990.
- 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 at least four months.
- Bottling: depending on the lunar cycle. On the estate.

