

# La Moussière



## *100% Pinot Noir AOC Sancerre*

A reference Sancerre Rouge sourced from the historic La Moussière hillside, a monopole of the Mellot family, planted with old-vine Pinot Noir.

Farmed biodynamically on limestone-rich, the fruit is hand-harvested and carefully sorted. Vinification combines partial whole-cluster fermentation with gentle extraction to preserve finesse and site expression. Aging takes place in a mix of vats and oak barrels, used with restraint to maintain purity.

### **Winemaking :**

Hand-harvested, 50% barrel-aged and 50% wooden vat for 12 months, then aged in bulk.

### **Soil :**

Kimmeridgian limestone subsoils over 5,5 hectares.

### **Aromatics :**

Red cherry, wild berries, rose petals, subtle spice, and earthy undertones.

A structured yet refined Pinot Noir, expressing both the freshness and the chalky signature of Sancerre.