


DOMAINE
RAIMBAULT-PINEAU
DEPUIS DIX GÉNÉRATIONS

The Estate: Located in the heart of the village of Sury-en-Vaux (5 km from Sancerre), Domaine Raimbault-Pineau was formed by a family of Sancerre winemakers that have been producing wine for over 3 centuries.

In 1946, Lucien Raimbault acquired a well-known vineyard; its terroir was composed of chalky-clay and enjoyed extraordinary sun exposure. The Raimbault family has continuously worked this land, and today the domaine has 40 separate plots of AOC Sancerre vines, all located around the village of Sury-en-Yaux (La Montée de St. Romble, La Côte de la Pointe, La Côte de Sury).

The domaine also makes Pouilly-Fumé, "La Montée des Lumeaux" (acquired 10 years ago), situated in the village of St. Martin-sur-Nohain, as well as Coteaux du Giennois, "Les Vignes du Dimanche," in the village of St. Père. All of the vineyards are worked in the traditional manner, with great care and attention paid to the vines.



Overview: The Sancerre Blanc from Domaine Raimbault Pineau is a very dry, white wine produced from Sauvignon grapes.

The Soil: The vines are planted on 2 types of soil--soft, chalky clay and pebbly limestone.

Harvest: The grapes are harvested once they have reached their optimal maturity

Vinification: The grapes are quickly transported to the pneumatic press where the extraction of the must is done slowly and smoothly. The juice is then put into thermo-regulated tanks where the temperature is monitored and controlled carefully so that it remains low (14-16°C). Very long and very smooth, this type of fermentation preserves the maximum amount of aromas of the juice.

Aging: After a maturation period on its fine lies, each vintage is blended with precision in order to obtain consistently excellent wines.

Tasting Notes: This fine Sancerre is brisk with plenty of fruit in the bouquet and on the palate, as well as vegetal notes of cassis leaf, white flowers, and citrus. The attack is frank, and the mouth feel is rich and round.

Food Pairings: Ideal as an aperitif. Pairs well with starters, seafood, and goat cheese.