

  
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.



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## Sancerre Rosé

**The Soil:** The vines are planted on 2 types of soil--limestone and rocky limestone.

**Grape Varietals:** Pinot Noir

**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.

**Tasting Notes:** The Sancerre Rosé is a very fruity, yet subtle and complex wine composed of Pinot Noir grapes. It evokes autumnal fruit and reveals juicy aromas of strawberry and raspberry.

**Serving Suggestion:** Serve cool, at a temperature of about 12°C

**Food Pairings:** From morning snacks to summery appetizers and picnics, this wine is the perfect accompaniment to cold meats, pastries, and grilled meats.

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