AP WINE IMPORTS

DOMAINE RAIMBAULT-PINEAU

Coteaux du Giennois Rosé

The Estate: A 13th-generation family estate in Sury-en-Vaux, 5 km from Sancerre, tracing its origins to Denis Raimbault, a vigneron born in 1610. Led today by Sonia Raimbault, the domaine farms 40 separate plots across the Sancerre, Pouilly-Fumé, Coteaux du Giennois, and Menetou-Salon appellations, producing Sauvignon Blanc and Pinot Noir on chalky-clay and pebbly limestone soils. Gravity-flow winemaking with native-yeast fermentation.

Location: Coteaux du Giennois, Loire Valley, France.

Soil: Limestone soils with siliceous clay

Varietals: 80% Pinot Noir, 20% Gamay

Vinification: Fermented in stainless steel tanks at low temperatures, 12 to 16 °C.

Aging: On fine lees.

Tasting Notes: The nose is fragrant with ripe citrus, red fruits, wild flowers, and light spice. On the palate, juicy, lingering berries and zesty tangerine.

Food Pairing: Apéritifs, charcuterie, and barbecued meats.

Cellaring: 2-3 years depending on the vintage.

