AP WINE IMPORTS

DOMAINE SAUGER

Pourquoi Pas? Rouge

The Estate: Family-owned for five generations since 1870, currently operated by Philippe. Located in the Loire Valley's Cheverny appellation in Loir-et-Cher, the estate encompasses 30 hectares of vineyards on sandy clay soil in an oceanic climate moderated by the Sologne forests.

Location: Loire Valley, France.

Soil: Sandy clay

Vines: Harvested mechanically.

Varietals: 100% Pinot Noir

Vinification: Grapes are sorted on arrival at the winery and de-stemmed. Maceration without heating for 3-4 days before the alcoholic fermentation starts by itself, then 8-12 days of maceration in vat with controlled temperatures, with punching down and pumping over. The grapes are slowly pressed and the juice undergoes malolactic fermentation (18-20°C).

Tasting Notes: A fine and elegant dry red wine. Light to medium-bodied with dark fruit notes (black cherry, raspberry, cherry) and silky tannins.

Food Pairing: Mixed salads, white meat, fish, grilled meats, poultry, cheese or as an aperitif.

Cellaring: Can be kept up to 3-4 years depending on the vintage.

