



## DOMAINE TINEL-BLONDELET

Pouilly Fumé & Sancerre

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## Sancerre Rouge

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### Culture

**Reasoned culture**, respectful of the vines, the terroir and the environment: Ploughing, organic fertilizers, no insecticide, use of Rak®

At the end of the onset of ripening (*véraison*), we cut all the grapes that didn't achieve this stage (the bunches that would never reach maturity).

**Grape variety:** 100% Pinot Noir

**Terroir:** Millefeuille Flint and Limestones

**Age of the vines:** 40 years old

**Orientation:** South/South-West

**Stock density:** 6 400 Stocks / Ha

**Vineyard surface area:** 1, 25 Ha

**Yield:** 40 Hl / Ha

**Harvest:** Machine

### Vinification

The whole bunches go into the tank

Alcoholic fermentation between 28° C and 32° C

Short fermentation on the skins (about 2 weeks) with daily pumping-over for maximal extraction

Free-run juice and press-juice are vinified separately but reassembled for the malolactic fermentation.

Oak aging/vinification is not systematic. It depends on the vintage.

### Wine details

**Production:** 40 Hl

**Residual sugars:** 0, 7 g/L

**Alcohol:** 13 % vol

### Wine and delicacies

Poached eggs

Pork tenderloins with boletus

Grilled beef

Filet of duck breast

### Tasting

Bright red color

Light and fruity

Red fruits (Raspberries, cherries, blackcurrants...)

Aging potential: 5/6 years

Serve at 14°C

