DOMAINE TINEL-BLONDELET

Pouilly Fumé & Sancerre

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Sancerre Rose

Culture

Reasoned culture, respectful of the vines, the terroir and the environment: Ploughing, organic fertilizers,

no insecticide, use of Rak®.

Grape Variety: 100% Pinot Noir **Terroir:** Flint and Villers Limestone **Age of the vines:** 40 years old **Orientation:** South/South-West

Stock density: 6 400 Stocks/Ha **Vineyard surface area:** 0, 25 Ha

Yield: 55 Hl / Ha Harvest: Machine

Vinification

After a short maceration, the berries are directly pressed.

Natural cold settling of the must, fermentation in **thermo-regulated stainless steel tank** and maturation on **fine lees**.

Wine details

Production: 14 Hl

Residual sugars: 2, 2 g/L **Acidity**: 4, 9 g/L of H₂SO₄ **Alcohol**: 12, 1 % vol



Wine and delicacies

Grilled sea bass with fennel Langoustines with paprika Spicy dishes Barbecue

Tasting

Bright pale-pink color
Dry and fruity
Aging potential: 2/3 years
Serve at 10 - 12°C