PICARD
— Jean-Paul —

Sancerre Rouge
Le Chemin de Marloup

The vine

Grape variety: 100% Pinot Noir.
Average age of the vines: 35 years.

The terroir

Clay-limestone soil consisting primarily of white earth.

Cultivation practices

Soil cultivation (hoeing) or cover cropping, depending on the specific terroir.
Disbudding, shoot thinning, manual leaf removal, and green harvesting, depending on the vintage.
Hand-harvesting with sorting in the vineyard.

Winemaking

A blend of whole-cluster and destemmed grapes.
Cold pre-fermentation maceration for a minimum of 5 days.
Alcoholic fermentation.
Pump-overs and punch-downs carried out based on daily tastings.
Malolactic fermentation, followed by 12 months of aging in vats and large wooden casks (*foudres*).
Light filtration prior to bottling, followed by a minimum of 10 months of cellar aging—resulting in a red Sancerre that is ready to drink upon release.

The tasting

Deep ruby ??red color.
Nose: black fruits (primarily cherries and blackberries).
On the palate: a supple, rounded wine with intense aromatic power.
Pairs well with: game, white meats, cheeses, etc.
Serve at: 12–14°C (54–57°F).
Aging potential: 7–8 years.
The estate always vinifies its red wines with patience. By the time they are released for sale, the wines are at least two years old, allowing them to reveal their full potential.

Domaine Jean-Paul Picard - 11, chemin de Marloup 18300 Bué – France
Téléphone : 02.48.54.16.13 - E-mail : domaine@sancerre-picard.com - Site Internet : https://sancerre-picard.com/