PICARD
— Jean-Paul —

Sancerre Rosé
Le Chemin de Marloup

The vine

Grape variety: 100% Pinot Noir.
Average age of the vines: 30 years.

The terroir

Clay-limestone soil consisting primarily of white earth.

Cultivation practices

Cover cropping or hoeing, 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

Partial destemming of the grapes, followed by maceration under an inert atmosphere for a maximum of 24 hours.
Long, gentle pressing to preserve aromas.
Cold settling (débourbage), followed by alcoholic fermentation.
Aging on fine lees for 2 to 3 months.
Filtration prior to bottling.

The tasting

Salmon-pink color with a lovely sheen.
Nose: quite intense notes of exotic fruits.
On the palate: a dry, fruity, and supple wine.

A perfect wine for summer—enjoy it on a terrace, paired with salads, charcuterie, or barbecue, or simply as an aperitif.

Serve at: 8–10°C (46–50°F).
Aging potential: 2–3 years.

The estate has mastered the craft of producing its rosé, which enjoys an excellent reputation.

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