



Sancerre Rouge Cuvée Charlaux

The vine

Grape variety: 100% Sauvignon Blanc.
Average age of the vines: 15 years.

The terroir

Clay-limestone soil, sourced exclusively from « white lands » (terres blanches).

Cultivation practices

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

Winemaking

Cold pre-fermentation maceration for a minimum of 5 days.
Alcoholic fermentation. Pump-overs and punch-downs are carried out based on daily tastings.
Aged for 1 year in 400-liter barrels—chosen specifically to avoid an overly « oaky » character.
Lightly filtered before bottling, then aged in the cellar for at least 1 year prior to release for sale.

The tasting

Appearance: Intense garnet with purplish highlights.
On the palate: Notes of candied fruit, with a long, structured finish. Aged exclusively in barrels, this wine is complex and powerful, featuring supple, silky tannins.
Pairs well with: Game, white meats, cheeses, etc.

Serve at: 12–14°C
Aging potential: 7–8 years.

Created as a tribute to two generations, this cuvée came about quite naturally through the selection of the very best terroirs in Bué.
This wine is sure to take you on a journey.

