

# Rosé

## « Les Montées de St Lay »

### IGP\* CÔTES DE LA CHARITÉ

\* Indication Géographique Protégée (Protected Geographical Indication)

100% PINOT NOIR

Making a Pinot Noir rosé was Flo's idea! In addition to spoiling us with her reds, she wanted to extend her range to summery wines. Making the rosé is a question of fine timing, using the saignée (bleeding) method; A few hours after the start of maceration some of the juice is removed just as it starts to turn pink. After alcoholic and malolactic fermentation in the tanks, the result is a fruity full bodied wine with glints of fire.

### 2018 Vintage

**Harvest date:** 12 September 2018

**Tasting notes:** an explosive little cocktail of fruit with cherry, peach and blackcurrant.

**Alcohol:** 14.5 %      **Acidity:** 4.3

**Yield:** 40 hl/ha

**Production:** 1 100 bottles

### Soil

Clayey-chalky with ferruginous traces.

### Surface

0.20 ha of Pinot Noir.

### Vinification

The grapes are hand harvested, destemmed and macerated. After a few hours, the juice is "bled" off. Rapid alcoholic fermentation ensures optimum preservation of aromas.

### Maturing

The wine is matured in tanks on fine lees and bottled at the beginning of spring.



Domaine  
**Serge Daguenau**  
&  
**Filles**

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