

Lauverjat Sancerre Rose

THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Sancerre

CEPAGE: 100% Pinot Noir

WINEMAKING: Fermented and aged in stainless steel

AGING: Stainless steel

THE STORY

The Lauverjat family has been growing grapes in Sancerre for generations in the tiny village of Sury-en-Vaux.

Husband-and-wife team Christian and Karine have 12-hectares of vines in Sancerre and Pouilly-Fume. They have made improvements over the years, including a transition to sustainable viticulture. They favor working the soil and use a seaweed to combat disease, reducing chemical intervention. They grow grass in the rows to prevent erosion. Several years ago, they invested in a new clay filtration system that allows them to very gently filter the wines without stripping them of their character. The wines from Lauverjat undoubtedly represent some of the best values to be had from the appellation.

THE ADJECTIVES

OVERALL: Classic Sancerre Rose

AROMAS / FLAVORS: Wild strawberries, crunchy red apple, and fresh raspberry with a hint of salinity

MOUTHFEEL: Soft & juicy

THE SELLING POINTS

PAIRINGS: Grilled langoustine, Bouillabaisse, Caramelized Onions

