

## DOMAINE BIZET

## SANCERRE



For several generations the BIZET family has cultivated vineyards. The first vines were planted by Célestin BIZET in the 1900's in small plots, and farmed with his horse. The cellar was built in 2003 with the arrival of Thibault. He had studied viticulture and winemaking, and had worked in various vineyards around France (Burgundy, Bordeaux, the Languedoc). Today the domaine covers 8.50 ha, of which 7.5 ha are Sauvignon and 1 ha Pinot Noir, and extends over thirty parcels on the hillsides of 4 communes of the Sancerrois. The philosophy is to work with a respect for each terroir. Any intervention is limited, reasonable, and guided by his aim to preserve the environment to obtain healthy grapes, of good quality, whilst respecting nature.



100% Pinot Noir

61°F  
16.1°C

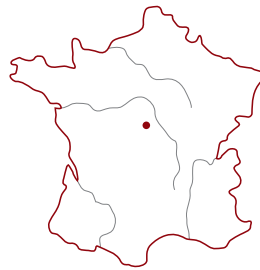
2-7 years



30 years old



Sustainable

50 hl/ha  
3 800 btl

**VINEYARD** : 0.60 ha vines  
Single Guyot

**SOIL** : Limestone-clay

**Soil enrichment**: Organic, without any chemical fertilizer  
**Vineyard maintenance**: Ploughing, no residual herbicides  
**Vine management**: Limited intervention, yield control

## TERROIR

## WINEMAKING

**HARVEST** : Mechanical, after a maturity analysis

**VINIFICATION** : Temperature between 68°F and 82°F.  
Vatting between 8 and 12 days.

The grapes are put in tank after the harvest. Pumping over and punching down during the alcoholic fermentation to extract colour and tannins. Separation of the free-run and press juice. Malolactic fermentation begun immediately after alcoholic fermentation.

**MATURATION** : Aged for 888 months.  
Bottled in the estate by ourselves

## TASTING NOTES



Garnet-red with violet nuances



Intense nose with notes of red fruits



Tannins are integrated and harmonious.

## FOOD PAIRING

Appetizer

Roast pork with prunes

Small savoury lentil dish