

## 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

59°F  
12°C

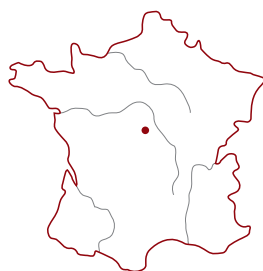
0-2 years



30 years old



Sustainable

55 hl/ha  
1 800 btls

**VINEYARD** : 0.25 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 14°C and 20°C.

This wine is mostly made from press juice (grapes pressed on arrival), and a part of the bled juice (taken from the red vats after a short maceration). It is then vinified in the traditional way with alcoholic fermentation in thermoregulated inox tanks

**MATURATION** : Ageing on the fine lees.  
Bottled in the estate by ourselves.

## TASTING NOTES



Salmon colour



Good intensity with a lot of strawberries



Harmonious and concentrated mouth

## FOOD PAIRING

Appetizer

Barbecue

Just with friends!