

DOMAINE INÈS LAUVERJAT

SANCERRE

Ines Lauverjat was only 23 years old when she started her own Domaine in Sancerre. After a few years in Beaune to learn viticulture, vinification and vineyard management she got a training period in Sancerre with Domaine Henri Bourgeois. While there she got the opportunity to take over a tiny vineyard in « les Rossignols » next to Menetou-Râtel, her village. She jumped on it and with the help of the family she took over the reins of the really old and devastated vineyard. 2,5 hectares : 0,2ha being red and 0,28ha of old vines of white of 1947. Gradually, she will take over the 10 hectares owned by her parents. It is interesting to hear how she is already respected among the growers of the prestigious appellation.



100% Pinot Noir



60.8°F
16°C



4-7 years



50 years old



Sustainable



50 hl/ha

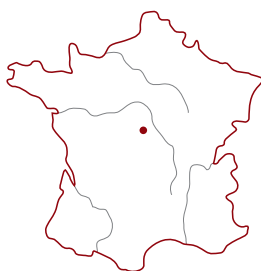


TERROIR

VINEYARD : 0.50 ha vines, 6500 feet/ha

LOCATION : Only in Menetou Ratel on steep slopes for most of the vineyard

SOIL : Limestone and clay



WINEMAKING

HARVEST : Part manual and part mechanical

VINIFICATION : 2 to 3 days of pre-fermentation and then fermentation with temperature controlled.

MATURATION : 10 to 12 months in stainless steel tank.

TASTING NOTES



Dark garnet color



Black fruit, blackcurrant, blackberry and cocoa notes



Fresh, roundness and full palate

FOOD PAIRING

Meat in sauce

Deli meat

Cheese