

# Estate

*Roger*



*Champault*



## Our company :

Type of company: Indenpendant wine-grower

Region, location: Loire Valley

Grapes Varieties: pinot noir, sauvignon blanc

Appellation: Sancerre - Menetou-Salon

Volume: about 155 000 bottles

Method: Traditional

The estate's history starts around 17th century. Roger Champault has continued in this family business till Claude and Laurent take over the estate.

They also modernized the viticultural and winegrowing facilities and put in thermoregulated tanks in the cellar.

Laurent and Claude are now the two owners of this beautiful inheritance. Planted on slopes with renown aspects and terroirs, the estate stretches on around 20 hectares.

Thanks to their efforts and their quality wines, the estate was represented, in June 2010, to the wedding of the Princess of Sweden with the cuvee "Les Pierris" white 2008.

## Red Sancerre

Grapes: 100% Pinot Noir

Average age of the vines: 40 years old

Soil: Ferruginous clayey limestone. Very good terroir for the Pinot noir giving fleshy wines.

Winemaking: Elimination of the immature clusters to obtain a 55HL/Ha yield. Crop totally destemed. Maceration from 8 to 10 days, giving a very fruity wine. Maturing runs for a 1/3 in 600L oak barrels offering a nice harmony of red fruits embellished by a spicy nuance.

Total Production: 48 000 bottles

Packaging : cases of 6 or 12 bottles

Corking : cork or screw cap



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## Les Pierris

Alcohol: 12.5%/vol

Sugar: 0,0g/l

Total acidity: 3g/l

Tasting Notes: Nose very fresh, a mineral touch, morello cherry, raspberry, supple tannins. Good persistence in end of mouth. A lot of greediness in this cuvee.

Food pairing: cooked pork meats, grilled meats, red meats, poultry, fish.

Cellar potential: 5 years average to preserve the quality of the Pinot Noir.

Ideal serving temperature: 14-15°C

Reward: Quoted in the guide of wines Gilbert & Gaillard

