



Cave de Sancerre

— Depuis 1963 —

In 1963, several Sancerre winegrowers got together to create a common winemaking and trading tool. The Cave des Vins de Sancerre, the only cooperative to date in the Sancerre appellation, was born. Our original values have remained unchanged: solidarity between winegrowers, sharing know-how, and a commitment to quality. Today, our 76 member winegrowers spread over 12 communes perpetuate and develop the work of the cooperative's founders, in line with the ethics of the social economy.

A matter of terroir

The Sancerre appellation covers 14 villages and is known for its 3 distinct types of terroir : limestone, clay-limestone and flint.

A controlled process

From harvesting to collection, blending and marketing, the winegrowers, backed by the cellar teams, control the entire process, guaranteeing you quality-certified Sancerre wines. The advanced equipment of the cellar offers temperature control, inerting process and a highly efficient bottling line.

Comte de la Chevalière

SANCERRE RED AOC 2024

GRAPE VARIETY

100% Pinot Noir

VINES

30 years old on average with a vine density of approximately 7 000 vines per hectars. Harvest done manually and with machines.

PROCESS

Fermentation and maceration in stainless steel tanks and in oak barrel at a controlled temperature during approximately 15 days, with added yeasts. Tangential filtration and natural stabilisation.

TASTING

A Pinot Noir with surprising character, offering great intensity on the palate, with red fruit aromas (raspberry and strawberry in particular) and subtle hints of spice, very typical of Sancerre Red.

FOOD AND WINE PAIRING

Enjoy with grilled or slow-cooked meats and cheeses.. Serve at 14°C.

