

SANCERRE “CUVÉE PRESTIGE” DOMAINE RAIMBAULT-PINEAU 2017



The History:

Domaine Raimbault Pineau is a small estate based in the village of Sury en Vaux, just to the North of Sancerre. At least ten generations of the family have lived here and the last three have gained their living exclusively from wine, with the estate created in 1936. Today, the current owners are a young couple called Jean-Marc and Sonia Raimbault. They tend 15 hectares of vineyards 10 in Sancerre, three in Pouilly - Sur Loire, and two in Coteaux du Giennois, a little appellation near the town of Cosne-sur-Loire.

Viticulture / Winemaking:

Vinification is in thermo-regulated stainless-steel tanks and the alcoholic fermentation is carried out at low temperature (12 and 16°C). Ageing on thin lees

The Terroir:

Clay-limestone soils : vines planted on "White Earths" and on the calcareous stones plateaux called "Caillottes".

Tasting Note:

- Color** Clear and bright golden yellow
- Nose** Lively and fruity with aromas of plants (blackcurrant leaf, white flowers, citrus fruits)
- Palate** Frank attack, melted, rich and round. Very aromatic.

Food Pairing Aperitif - oyster - Fish - cheese (Crottin de Chavignol)

Vintage Information:

Winemaker:	Raimbault family	Alc/Vol:	13%
Region:	Loire Valley	Ageing Potential:	3 years
Type:	White Wine	Enjoyed best in:	2019
Blend:	White sauvignon	Service temp:	10-12°C