

Maxime

SANCERRE

Cuvée Maxime Rosé

Vintage: 2024

Grape Variety : Pinot Noir 100 %

The Terroir :

Cuvée Maxime rosé wine is made from pinot noir grapes that grow on vines at least forty years old. 100% are planted in limestone soil. These vines are worked according to sustainable agricultural methods, in order to show maximum respect for the ecosystem and the environment.

Winemaking :

The grapes are handpicked in small cases of 12kg, sorted on a table and press straight away without any maceration. The alcoholic fermentation and the aging is 75% in oak and 25% in stainless steel vats.

Tasting Notes :

Sparkly redcurrant tones give pause for admiring this wine in the glass. Fruit-packed, it exhibits the best characteristics of a young Sancerre rosé, with raspberry and wild peach aromas. Full and round in the mouth, it opens up gradually, with a fresh liveliness being tempered by a hint of tannins. It finishes on fruity notes (blackcurrant, raspberry) with a long, pretty aftertaste of citrus fruits.

Food Paring :

While our rosé is excellent as an aperitif in the summer, it can also be paired with delicatessen meats, spicy dishes, paella and summer specialities. We suggest serving our rosé wine cool, at approximately 10° Celsius. This wine is best drunk within two years of bottling.



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