

Maxime

SANCERRE

Cuvée Maxime Rouge

Vintage: 2022

Grape variety: Pinot Noir 100%

The Terroir:

Forty-year-old vines, planted in 100 per cent flinty soil, they are cultivated sustainably, following traditional methods, in order to give maximum respect to the environment. These soils retard the maturation of the grapes, which allows for a later harvest and healthier grapes. This soil allows us to make a wine that has remarkable keeping potential.

Winemaking:

The grapes are hand-picked in small cases of 12kg, sorted on a table and then 100% destemmed.

Alcoholic fermentation in stainless-steel vats lasts about 12 days; it is thermo controlled at 25° Celsius with daily manual pigeage, or punching down of the cap.

Malolactic fermentation is carried out entirely in oak barrels that are 1 to 5 years old.

The wine is bottled after 18 months of barrel ageing without filtration.

Tasting Notes:

A beautiful ruby-crimson colour with reflections of black cherry.

The aromatics in are intense, with roasted, grilled and toasted notes dominating. On the attack, the wine is clean, with a roundness giving a delicious unctuousness. This is followed by the tannins, already soft and silky throughout. The Cuvée is a full bodied red Sancerre vin de prestige with character. Its finish shows classic notes of maturity (caramel, fruit compote).

Food Paring:

To be served at 16° Celsius, the Cuvée Rouge marries perfectly with red meats and matured cheeses. It will reach its aromatic height in five years, though can certainly be laid down for five to ten years.



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