

HB Wine Merchants presents wines from: **Domaine Olivier Foucher**



FRANCE

Domaine Olivier Foucher Sancerre Rosé

AOP Sancerre



Brand Highlights

- 100% Pinot Noir from Clay and Limestone soils
- Only .40HA of 30 year old vines are used to make this wine
- HVE3 Certified sustainable

The Estate

This estate is approximately one of 300 wineries producing Sancerre, an ancient region with wine production dating back to 582. The Pinot Noir grapes come primarily from terres blanches also known as soil that is a mixture of clay and limestone. The winery also makes wine from other areas close by including Menetou Salon and they are located southwest of the commune of Sancerre. The property is 11HA and is HVE3 certified sustainable.

Wine Making

After being harvested in the early morning hours, the grapes are sent to the winery to preserve freshness and aromatics. The pneumatic presses are filled with grapes and nitrogen to limit the oxidation of the grapes. These grapes undergo a short amount of skin contact just before the pressing to achieve a bit of extraction and the pale salmon color. After cold settling (8 °), minimum 48 hours, the musts ferment in thermo-regulated tanks. After fermentation the wine rests on the fine lees for three months with regular stirring to enhance the texture and complexity while preserving the lively fruit character.

Tasting Notes

The rose Sancerre has a brilliant pale salmon color and has delicate copper reflections. The nose opens with aromas of wild strawberry, raspberry, pink grapefruit and white peach followed by subtle floral notes and a touch of citrus zest. The palate is fresh, vibrant, and elegant, combining crisp acidity with a silky texture. The finish is long, clean and beautifully mineral.

Press

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Product Specifications

- Pack: 750mL/12 [Cork]
- UPC: 8 75734 00471 2
- SCC: 1 08 75734 00471 9
- Case: 19.5" x 12.3" x 7.0"