

INÈS LAUVERJAT

SANCERRE

Ines Lauverjat was only 23 years old when she started her own Domaine in Sancerre. After a few years in Beaune to learn viticulture, vinification and vineyard management she got a training period in Sancerre with Domaine Henri Bourgeois. While there she got the opportunity to take over a tiny vineyard in « les Rossignols » next to Menetou-Râtel, her village. She jumped on it and with the help of the family she took over the reins of the really old and devastated vineyard. 2,5 hectares : 0,2ha being red and 0,28ha of old vines of white of 1947. Gradually, she will take over the 10 hectares owned by her parents. It is interesting to hear how she is already respected among the growers of the prestigious appellation.



100% Pinot Noir

50°F
10°C

0-3 years



50 years old



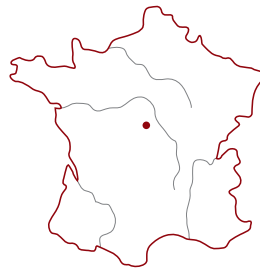
Sustainable



70 hl/ha



TERROIR

**VINEYARD** : 0.25 ha vines, 6500 feet/ha**LOCATION** : Only in Menetou Ratel on steep slopes for most of the vineyard**SOIL** : Limestone and clay**EXPOSURE** : Mostly south

WINEMAKING

HARVEST : Part manual and part mechanical**VINIFICATION** : Traditional vinification. Direct pressing right after the harvest, cold static settling for about 3 days, sometimes more.**MATURATION** : in vats during 5 months.

TASTING NOTES



Pale salmon pink



White pepper, strawberries, rosehips.



Round attack with freshness. Red fruits and spices notes.

FOOD PAIRING

Salmon cooked in papillote

Starters

Barbecue