

Domaine Michel Vattan SANCERRE « Osé » 2019

The year 2019 marks a second great vintage in a row in Sancerre. It will have been marked by heat and drought. The summer, of course, with its episodes of heatwave, but also the winter, drier than the previous year, with a 30% rainfall deficit compared to 2018. The lack of water could have been dramatic for the young plants, but the rains at the beginning of September enabled them to catch up, resulting in an excellent vintage.



The grapes (Pinot Noir) for this Sancerre Rose are grown in Oxfordian limestone soils ("caillottes") on vines that are 22 years old on average. Grass has been grown between the rows for the last 10 years.

- Harvested early October

Wine Making Process:

- Direct Press (no bleeding at all). It is still quite aromatic thanks to the perfect maturity of the grape at the harvest.
- Tight Racking (débourbage) under 100NTU.
- Neutral yeast (IOC 18-2007) in order to preserve the fruity aromas of the grape, keeping the fresh typicity of that terroir.
- Fermentation around 16°C to preserve the spicy aromas of the pinot noir.
- Racking just after the fermentation in order to preserve all the characteristic of the vintage.

"The Goal for this rose is to offer a fresh wine as a white Sancerre can be, but also to keep the Pinot noir typical aromas. We want to make a fresh and light rose which is still showing its terroir and its grape varietal."

Tasting Notes:

With a Coral pink color, this cuvee start with very discrete aromas before to open to a sort of "Vine Peach" aromas (Pêche de vigne in French). It is also showing some white flowers and grenadine aromas. The mouth feel is very souple and fresh and finish with some type of Litchees aromas.