



LES CARRIÈRES DE MÉZY

SANCERRE

ROUGE

2022

CUVÉE DE LA RÉSERVE

TERROIR

From 40-year-old vines situated on 50% clay-limestone soil locally known as “Terres Blanches” and 50% dry and rocky limestone soil referred to as “Caillottes”. The vines are sustainably grown. Soil work, bud thinning and de-leafing at the beginning of July help to create low yields and excellent maturity. We thus obtain great concentration, good aromas, ripe tannins and an optimal balance between sugar and acidity. We determine the harvest date by analysing the maturity prior to harvesting.

WINEMAKING

After meticulous sorting, the harvest is put directly into tank. Cold maceration is carried out for a few days. During fermentation, we pump over and punch down regularly to break up the cap. This technique helps to obtain a structured and concentrated wine. The wine is then pressed and put in barrel for the malolactic fermentation. Finally, the wine is stabilised and clarified after 12 months barrel ageing.

TASTING NOTES

A beautiful deep and intense ruby colour. The nose is expressive, revealing complex aromas of ripe fruits elevated by smoky notes of roasted coffee. After a rather soft attack, the wine opens with beautiful volume, full of finesse and elegance.

FOOD PAIRING

Pairing food with the right wine is important. A successful pairing can transform a meal into a veritable moment of pleasure and conviviality. Served between 14 to 16°C, this is an elegant, fine and distinguished wine. This wine will pair wonderfully well with duck breast and mushrooms, roast turkey poult or fried calf sweetbread.