



SAGER & VERDIER

Sager & Verdier Sancerre is a collaboration between friends and partners, the Sager family, importers and curators of fine wines from around the world, and the Verdier family, growers and exporters of fine French wines. The taro wheel on the front label symbolizes how the element of change may lead to luck, good fortune and destiny.

SANCERRE ROUGE 2023

GEOGRAPHY: Sancerre is located in the easternmost part of the Loire Valley, almost 300 miles from the Atlantic coast.

CLIMATE: Due to its inland location, the region is more continental than the rest of the Loire, which tends toward Atlantic influences.

VINEYARDS: The estate is located in the southern part of the appellation, in Crézancy in Sancerre. South facing slopes, providing proper exposure and aspect for ideal ripening, especially of Pinot noir. The average age of the vines is 35 years.

SOILS: There are three distinct soils within the estate including classic calcareous soils, known locally as 'Terre blanche', pebbly soils or 'les Caillottes', and 'Terre rouge' which have a higher concentration of iron in the calcareous soils. Each parcel is vinified separately and then blended to achieve the finest balance in the wine.

WINEMAKING: Post harvest, the grapes undergo a cold maceration for 3-5 days, followed by fermentation between 68°-75°F for optimum extraction of color and tannins. Post

fermentation, the wine undergoes malolactic fermentation and matures in stainless steel tanks for 12 months.

AGING: 2 to 5 years

TASTING NOTES: This Pinot noir is a classic cooler-climate version with floral notes like rose and violet, alongside red fruit notes, which dominate the medium bodied palate. Tannins are soft and the acidity keeps the wine lifted. Mineral notes deepen the complexity on the long finish.

FOOD PAIRING: This is a versatile wine that can pair beautifully with poultry (duck, chicken) or compliment cured meats and cheeses of a charcuterie board. The wine's bright acidity brings a refreshing quality when paired with fatty fish (salmon) or bolder seafood dishes.

SERVING TEMPERATURE: 55-60°F

ALCOHOL: 12.5% **pH:** 3.55



SANCERRE HISTORY

Until the 20th century, the Loire was an important trade route, especially for the transport of wine. Overlooking the Loire, the Sancerre peak watches over the ford which made it possible to pass the Loire River before bridges were built and the city of Sancerre was therefore at a strategic crossroads between Berry in the West, Burgundy

in the East, Champagne in the North East, Paris in the North and Auvergne in the South. Though boasting a long history of wine production, Sancerre was granted AOC status in 1936 and ever since has been renowned for its classic style of Sauvignon Blanc. Pre-phyllloxera, the region was renowned for its prized Pinot Noir.

