



OUR WINES

LA MOUSSIÈRE - SANCERRE RED

Tasting notes

Appearance: Very fine deep crimson colour.

Nose: Hints of small red and black fruit like raspberries, currants, mulberries and morello cherries, with spicy traces of pink peppercorns, vanilla and cinnamon.

Mouth: It is mellow, well rounded and well structured. A woody background goes with spicy traces and aromas of fruit.

A wine long in the mouth, high in alcohol and pleasant, a real winner.

Matching wine with food

Quail and boletus pie, cod with wine sauce, calf's head with mayonnaise flavoured with chopped hard boiled egg and carpers, blanquette of veal, cabbage stuffed with chestnuts, duck and olives, lamper eels cooked in red wine, grilled meats with Aligot potato puree, Sologne leg of lamb, rabbit cooked with onions, cowsmilk cheese, etc...

Serving temperature

14 to 16° on its own, 14 to 18° with meals.

Harvesting

The red **La Moussière Vintage** is produced from vines between 5 and 45 years old.

Average yield: 32 hl/ha

It is picked by hand in small 25 Kg boxes. Thanks to a vibrating table followed by a sorting table, all grapes have been sorted, stemmed and transported into the wine vats by conveyor belt. It is fermented in 60 hl truncated wooden vats.

Area: 5.50 ha

Grape variety: Pinot Noir

Exposure: South - South West and South - South East.

Geology:

Soil: Saint-Doulchard marls (solids lumps).

Subsoil: Upper Lusitanian to Portlandian period cretaceous.

Planting density

9,000 vinestocks for 4ha and 10 000 vinestocks for 1.50 ha. The new Pinot Noir plantations have 10,000 vinestocks per ha.

Viticulture

The vines are pruned by the simple Guyot method.

The vineyard is trained in organic and biodynamic vine growing.

Wine - making

Cold maceration is carried out for 5 to 10 days then fermentation starts.

During this time, the cap of skins is punched and a little must is added (about once a day).

Fermentation temperatures do not exceed 28°C to retain all the Pinot Noir aromas.

Fermentation lasts on average 4 weeks.

It is taken from the vats by conveyor and then delicately pressed. Press wine is blended with free run wine or made into wine separately. All the wine is pumped straight into casks for malolactic fermentation after settling.

80 to 100% new casks are used for ageing on fine lees over a period varying between 10 and 18 months.

About 23 000 bottles of the **La Moussière Vintage** are produced and it is bottled by us on the estate.

[\[Back\]](#) [\[Print\]](#)

[↑](#) Top of page

[\[La Moussière - Sancerre white\]](#) [\[La Moussière - Sancerre red\]](#)

[\[Génération XIX - Sancerre white\]](#) [\[Génération XIX - Sancerre red\]](#) [\[Edmond - Sancerre white\]](#)

[\[La Demoiselle - Sancerre red\]](#) [\[En Grands Champs - Sancerre red\]](#)

ALCOHOL ABUSE IS DANGEROUS TO YOUR HEALTH | PLEASE CONSUME AND ENJOY IN MODERATION

Alphonse MELLOTT - Domaine de la Moussière - 18300 Sancerre | Tel. +33 2 48 54 07 41 | Fax. +33 2 48 54 07 62 | alphonse@mellot.com | [Vinternet](#)