



Coeur à Prendre is a Sancerre Rouge vinified at 25°C. It's vinified in 12 days and part of its charm comes from spending 8 months in truncated oak barrels. The wood is from the Tronçais forest in Auvergne. This cuvee is bottled ten months after harvest and released after 18 months. Coeur à Prendre is rich with classic Pinot character. The nose is elegant and shows fine and silky tannins. It's pleasant now, but this beautiful Sancerre will show well over time as well.

Serve at 16°C. A nice pairing for meats with sauce, rich meats and cheese.

