



# OUR WINES

## EN GRANDS CHAMPS - SANCERRE RED

### Tasting notes

Beautiful deep crimson colour... A very big area of land located on Lusitanian to Portlandian period cretaceous rock at the top of the Moussière where a pocket of Buzancais limestone gives it compact fine grained features.

Mulberries, morello cherries and pink peppercorns melt into long lasting silky tannins.

### Matching wine and food

Chicken liver terrine with onion preserve, prime Charolais steak with bone marrow, red fleshed peach in cracked aniseed syrup.

### Serving temperature

14° to 16°C as an aperitif or on its own, and 14° to 18°C with meals.

### Harvesting

**En Grands Champs** has been produced for 62 years on a parcel of land.

Average yield: 24 hl / Ha

It is picked 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 45 hl truncated wooden vats.

**Area:** 1 ha

**Grape variety:** Pinot Noir

**Vineyard facing:** directly South

### Geology

**Topsoil:** Buzancais limestone.

**Subsoil:** Lower Lusitanian to Portlandian period cretaceous.

### Planting density

9,000 vinestocks / 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 8 to 12 days then fermentation starts.

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

Fermentation temperature does not exceed 28°C to retain all the Pinot Noir aromas.

Fermentation lasts on average 4 weeks.

It is taken from the vat 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.

It is aged in new casks for 14 months on average.

About 3,000 bottles of **En Grands Champs** are produced and it is bottled by us on the estate.

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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](mailto:alphonse@mellot.com) | Vinternet