

Domaine Vincent Pinard Sancerre "Charlouse" red 2022



Sancerre
Vincent Pinard
VIGNERON

Product price:

€318.00

Product features:

Area: LOIRE

Winemaker: Vincent Pinard

Vintage: 2022

Appellation: Sancerre

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 93/100

Cépage dominant: pinot noir

Alcool: 14

Product short description:

With "Vendanges Entières," Charlouse is one of the two great Pinot Noirs for aging from the domaine Vincent Pinard. Be patient like with great Burgundies! **93/100 RVF**

Product description:

PRESENTATION OF DOMAINE PINARD
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this:

Sancerre rouge Charlouse 2022 by Vincent Pinard

RVF Guide to the Best Wines of France 2025 (August 2024): 93/100. A touch of finesse

characterizes Charlouise, a well-structured, elegant cuvée that will find its harmony in the coming years.

Technical sheet for this cuvée written by the domaine:

Grape variety: Pinot noir

Lieu-dit: Terroirs de Bué

Area: Approximately 1.5 ha

Soil: Clay-Limestone

Subsoil: Limestone

Age of vines: Average 50 years

Planting density: 7000 vines/ha

VITICULTURE

Vine management: Guyot pruning

Cultivation: No herbicides, grassed vines, and soil work under the vine

Treatment strategy: Organic approach (no insecticides, acaricides, or anti-rot treatments, etc.)

Yields: 30 hl/ha

Bud thinning, green harvesting, manual harvesting with an initial sorting of the grapes

VINIFICATION

Sorting table: 100% destemming

Maceration in a conical wooden vat.

Fermentation, maceration, and aging: Indigenous yeasts, cold pre-fermentation, gentle punching down and pumping over.

Aging: 2/3 in new barrels and one-year-old barrels and 1/3 in wooden vat.

Racking 11 to 18 months depending on tasting.