



Wijnfiche

# **Domaine Roland Tissier Rosé | Sancerre France (Frankrijk, France) — 2024**

## **Domain**

### **Dom. Roland Tissier**

The domain of Roland Tissier is located in the Cher department. The Tissier family has been growing wine for three generations. The vineyards have an area of 11 hectares and consist of 80% Sauvignon and 20% Pinot Noir. Rodolphe and Florent currently manage the wine estate.

## **Vinification**

Sancerre rosé is made from the region's signature grape variety: Pinot Noir. The vines, with an average age of 25 years, are planted on clay-limestone and flint (silex) soils. Harvesting is carried out mechanically, and after a very gentle pneumatic pressing, the must undergoes a cold static settling for 24 hours. It is then racked into stainless steel tanks for alcoholic fermentation, which takes place at a controlled low temperature (around 15°C) over 15 to 20 days. The wine is then aged on its fine lees, before being fined with bentonite. After a few weeks, it is racked and filtered using Kieselguhr, followed by bottling.

## **Taste**

We see a beautiful pale salmon-pink colour in the glass. This rosé is fruity and refreshing, loved for its harmonious character. Aromas of delicate red berries are brightened by citrus and grapefruit notes, complemented by a subtle spicy touch. Refined and fresh on the palate, it's a wine that perfectly suits those beautiful summer days.

## **Food pairing**

Salades | BBQ | Asian dishes | Aperitif

## General information

Type: Rosé

Grape varieties: Pinot Noir

Viticulture: Traditional

Storage (years): "+ 1-2"

Serving temperature: 10 - 12°C

Taste profile: Fruity fresh

