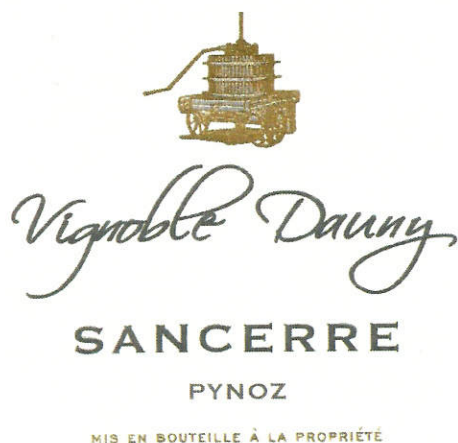


# SANCERRE ROUGE PYNOZ 2022



Producer:	<b>Vignoble Dauny</b>
Production area:	<b>Loire Valley</b>
Designation:	<b>A.O.C. Sancerre</b>
Grape variety:	<b>Pinot Noir 100%</b>
Category:	<b>Dry light red</b>
Area:	<b>2 Ha 25</b>
Annual production:	<b>17 000 bottles</b>
Type of soil:	<b>Limestone</b>
Average age of vines:	<b>20 years</b>
Harvesting in 2022:	<b>31/09 to 09/09/2022</b>
Harvesting method:	<b>Harvesting machine</b>
Vinification:	<b>Stainless vats</b>
Wine press type:	<b>Pneumatic</b>
Bonding:	Casein: <b>No</b>
	Gelatin: <b>No</b>
	Protein: <b>No</b>
	Fish bonding: <b>No</b>
	Bentonite(clay): <b>No</b>

Fermentation temperature:	<b>between 20 and 28°C</b>
Filtration:	<b>Kieselguhr</b>
Cork:	<b>Natural cork</b>
Bottle:	<b>Dead leaf tinted glass</b>
Available in:	<b>750 ml bottles 375 ml bottles</b>
Packaging:	<b>6 bottles cardboard box (12 on demand) 12 ½ bottles cardboard box</b>
Palettization:	<b>11 boxes per layer, 9 layers maximum. (Possibility to mix with other wines)</b>
Preservation:	<b>from 4 to 6 years...</b>
Fits well to:	<b>White meat, feather games, cheese...</b>
To be served at:	<b>Chilled it also fits to fish 12 - 15° C</b>
Particularities:	<b>- organically produced - fits a vegetarian diet</b>
Best before:	<b>December 2028</b>

*Vignoble Dauny - 8 Route du Corbossier - Champtin - F.-18300 Crézancy en Sancerre  
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