



DOMAINE GERARD FIOU SANCERRE ROSE 2025



“When looking for a Sancerre to add to our portfolio, we picked the village first” this statement can seem surprising but with 14 villages you have a lot of different Terroir expression.

Florent Bourgeois’ tiny estate of 24 acres is based in Saint-Satur, the closest village of the appellation to the Loire River. Also called the port of Sancerre, it benefits from the microclimate of the river providing optimum ripeness potential. The 4 only growers based in this single south-facing hillside are blessed with a unique Terroir rich in Flint. Long considered too hard to grow vines, this tiny portion of the Terroir of Sancerre (12%) is now a fascination for most of the growers, who, when they have the chance to own a parcel on this soil, don’t hesitate to bottle it separately to make their top cuvée.

The thick stony layer on top of the vine has the ability to store the heat of the day and deliver it back throughout the night, this element, combined with the microclimate from the river, provide the very best maturity potential. Prior to the devastating phylloxera epidemic of the 1800s which obliterated vines in France and Europe, Sancerre was actually known more for producing Pinot Noir than for Sauvignon Blanc. Rosé in Sancerre represent 5% of the production

SOIL TYPE _____

Flint and clay. Eastern side of Sancerre.

VARIETAL _____

100 % Pinot Noir. Over 60 years old vines.

CULTURE _____

Low yielding of 35hl/ha to ensure an optimum maturity. Organic farming of the vines with traditional ploughing of the soil. Green harvest and manual leaf thinning. Harvest are made by hand in small 22lb cases. Sorting tables are used before a gentle pneumatic pressing.

VINIFICATION _____

Rosé of “Saignée” (bleeding off). After 48 hours of pre-fermentation cold maceration they remove some of the juice of Pinot Noir from the must. Then the wine undergo a classic alcoholic fermentation in stainless steel vats followed by 3 to 4 months ageing in stainless on the fine lees of fermentation.

TASTING NOTES _____

Very expressive nose of summer red berries with a touch of pear and tangerine. The palate is medium-bodied and dry with a balanced acidity. Dominant flavor of red fruits and mint. The finish is crisp and slightly spicy.



From the same Winery :

“Just Fiou” IGP Val de Loire Sauvignon 2025
Sancerre Blanc 2025 & Rouge 2022