



## **Domaine Robert Cantin**

Owner: Eric Louis<br/>Country: France

Region: Loire Valley - Sancerre

**Founded: 1860** 

**Annual Production:** 65,000cs

**Description:** Eric Louis is the 4<sup>th</sup> generation proprietor of Domaine Robert Cantin, a 100 acre estate located in Thauvenay at the southeastern edge of the Loire's famed Sancerre appellation. The domaine, which has farmed under sustainable principles for many years, has recently begun converting to fully organic production. The winemaking emphasizes quality with low yields and strict controls in the vineyards and cellar.

## Wine Notes - 2020 Robert Cantin Les Grezes Pinot Noir VdF

Les Grezes Pinot Noir is Robert Cantin's entry-level red, made from grapes grown in the middle Loire Valley on clay-limestone soils that are perfect for Pinot. The average age of the vines is 25 years. The domaine's winemaking regimen emphasizes quality, with a short cold pre-fermentation skin-maceration to maximize the fruit and maintain an easy-drinking style. After a 2-3 week fermentation in Inox stainless steel tanks, a combination of pressed juice and free-run juice is blended to create the final wine. The wine is then aged in stainless steel for another 4-5 months prior to bottling during which malolactic fermentation occurs. The result is an elegant ruby red Pinot Noir with a nose that features violets and fine red fruits. The supple palate has notes of strawberry and raspberry with a clean, full finish. This is, as the French say, a "glou glou" wine.

## **Technical Specifications**

Varietal Composition: 100% Pinot Noir
Vineyard Region: Middle Loire Valley

Vine Age / Density: 25 years old, south-east facing / 6,600 vines per hectare

**Production Volume:** 5,850 cases produced **Vineyard Characteristics:** Clay-limestone soils

Wine-Making / Vinification: Mechanized harvest, 100% destemmed grapes, biocontrol yeasts,

short cold maceration followed by 2-3 week fermentation in

stainless steel

Final wine is blend of pressed and free-run juice which is then aged

in stainless steel for 4-5 months during which malolactic fermentation takes place. Filtered, 1 month bottle age.

Alcohol / Volume: 13.5%