

Domaine du Pré Semelé

2014 SANCERRE ROUGE CAMILLE

Domaine du Pré Semelé

REGION: FRANCE - LOIRE



DOMAINE DU PRÉ SEMELÉ

Domaine du Pré Semelé lies in a tiny valley a few miles northwest of the hilltop town of Sancerre. The estate is managed by the third generation of the family Raimbault, brothers Julien and Clément, vigneron and winemaker, respectively. They are guided by their father Rémy, who has worked their vineyards for decades with his brother Claude. This is another wonderful example of the younger generation taking over the reigns of a family estate and elevating it to a new higher level.

GRAPES / SOILS

Pinot Noir	Planted 1970	Clay & limestone	0.80 ha
------------	--------------	------------------	---------

THE WINE

Vineyard Profile

Size of Vineyard: 0.62 ha
Soil Composition: Limestone and Clay
Training Method: Guyot
Elevation: 250-320
Vines/Acre: 6500-10000
Yield/Acre: 35 hl/ha
Exposure: Southwest
Year Vineyard Planted: 1960-1980

Harvest Notes

Manual crates with sorting on vibrating table. Total or partial destemming depending on the vintage.
pre-fermentation cold maceration (5-8 days at 8 °) alcoholic fermentation (27-28 ° C) measured with very crushing and pumping. Fermentation for 25 to 30 days. And pressing run juice is racked and blendPut in barrels for 10 to 12 months (10 to 30% new oak) MLF occurs naturally in the spring. Filling in the fall and mass assembly. Bottling end of the year without bonding.
Harvest Time: Mid-September to early October
First Vintage of this wine: 2000
Number of Bottles Produced: 3,300
Fermentation Container: Stainless steel tanks
Length of Alcoholic Fermentation: 30 days
Fermentation Temperature: 25°C
Aging Container: Oak barrel
Size of Aging Containers: 500-228 liters
Age of Aging Containers: 15% new oak, 1-2 years old
Cooperage: French
Length of Aging before bottling: 12 months
Length of Bottle Aging: 3 months

Winemaker's Notes

The color is ruby color, the nose is concentrated with groud notes of black fruit (cassis, blackberries ...) finely married with toasted notes from the barrel aging. The palate is round and rich with silky tannins that promise a great wine. To open from 3 years in the bottle up to 10 years or more with game or meat sauce.

Technical Information

Varietal Composition: 100% Pinot Noir

Alcohol: 13.2%

pH level: 3.35

Acidity: 4 g/L

Dry Extract: 25 g/L

GENERAL INFO

Country	France
Region	Loire Valley
Appellation(s)	Sancerre
Proprietors	Rémy, Clément & Julien Raimbault
Founded	2001
Winemaker	Clement Raimbault
Annual Production	7,000 9L cases
Farming (Sustainable, organic, biodynamic)	Sustainable