LOIRE

SANCERRE: KEVIN ET KARINE LAUVERJAT MOULIN DES VRILLERES ROSÉ

Moulin des Vrilleres



TASTING NOTES

Light orangey pink colour. Delicate aroma of small red berries combined with a hint of flint. The palate is seduced with its light, crunchy side and the scent of ripe strawberry, matched with a spicy tone or hint at the end. A very versatile rosé.

WITH FOOD

Salads and Light Meals, Spicy Dishes

VINTAGE	2025
REGION	Loire
APPELLATION	Sancerre
PRODUCER	Kevin et Karine Lauverjat - Moulin des Vrilleres
GRAPES	100% Pinot Noir
KEEPING	Drink within 2 years of bottling.
VINIFICATION	The wine is taken by the saignée method from their red wine tanks 12 to 14 hours after they are filled. It is then vinified similar to their Sancerre White, albeit at lower temperatures. It is then bottled in the Spring.
BOTTLE	75cl
VOLUME	13.0%

MOULIN DES VRILLERES

In Sury-en-Vaux, a little village near Sancerre, Karine and Christian Lauverjat alongside their son, Kevin, produce quality Sancerre wines year after year. The Sancerre appellation produces mostly whites, but reds and rose wines made with Pinot Noir are also produced by this domaine, alongside Menetou-Salon and Pouilly-Fume.