

The Loire Valley is full of hidden treasures! Architecture, gastronomy, the art of living, it has all the ingredients. Attracted by this incredible land of excellence since the Renaissance, J. de Villebois settled happily in this inspiring environment. Passionate about Sauvignon Blanc, he pursued and found the stimulating diversity of the Loire Valley. Land of origin of Villebois wines, it is at the heart of our activity. The richness of these terroirs continues to surprise us, a land filled with history, the Loire Valley is today more modern than ever and has all the attributes to establish itself as the new promised land of Sauvignon Blanc!



PINOT NOIR ROSÉ VAL DE LOIRE

An evidence! The synthesis of our Touraine and Sancerre experience, Pinot Noir J. de Villebois benefits from the best of these two worlds. Fruit of a noble grape variety and the artistry of the Villebois technical team, our Pinot Noir Rosé opens up new horizons. Savour the Loire as you love it : **modern, generous and timeless**. Everything comes together in this Pinot Noir Rosé J. de Villebois which stands out year after year as an obvious choice!

VINEYARD

Pinot Noir is expressed naturally in our sandy and flinty clays. Shorter vines promotes controlled yields. The rows are grassed and cultivated mechanically under the vine. Our cultivation practices respect the natural balance where the vines produce beautiful, healthy and tasty bunches!

FOOD PAIRING

A rosé created for summer pleasure by J. de Villebois! From springtime it will sublime your **BBQs, salads, aperitifs** on the terrace, impromptu dinners... It is an unanimous addition during your celebrations and other meals ! A pure moment of conviviality and sharing!



MILLESIME 2021

VINIFICATION

The delicate colour and fruity aromas of our Pinot Noir rosé were achieved by direct pressing which gave us this bright and clear eye. Fermenting the wine at 16°C for 15 days preserved the fruit and enabled the aromatic profile to develop gradually. A proportion of the wine underwent malolactic fermentation so as to impart generosity and a velvety smooth texture.

WINEMAKING PROCESS

Our Pinot Noir Rosé 2021 was aged on its fine lees for 3 months with frequent stirrings in order to conserve the fruitiness of the Pinot Noir and the freshness of the wine.

100% Pinot Noir
Serving temperature : 8-10°C

TASTING NOTES

Beautiful light peach eye with pink tinges. The nose is characterised by intense aromas of citrus fruits combined with more «creamy» notes such as white chocolate and caramel. The palate is smooth, velvety and beautifully fresh with a distinctive minerality, true to its Loire identity.

IN FEW WORDS

2021 was a cooler vintage than 2020. It required longer ageing and longer malolactic fermentation in order to impart a smooth texture to the palate.