

'Centre Loire' (upper Loire) is the part of the Loire on the continental side and also on the sentimental side where the heart of the Sauvignon Blanc beats.

The evocation of envy, greed by these appellations creates a rare alchemy... J. de Villebois continues his work of exploration, quest, and to listen in order to fully feel the nuances of these soils.

This work, which is to stay as close as possible to the terroirs and the winegrowers, has enabled Villebois to create a range of wines. Discover the Villebois spirit that is infused in the heart of each wine in every range, like an extra soul that reveals more than just sensations and emotions.



## SANCERRE ROSÉ

Geographically close, Sancerre has the fortune to share the Pinot Noir grape variety with neighbouring Burgundy. Superstar grape, Pinot Noir flourishes perfectly on the 'Caillottes' and 'Terres Blanches' slopes of the Sancerre appellation. A true gastronomic rosé set in a magnificent bottle, it is the object of all our care. Delicate, the Pinot Noir grape only surrenders its complexity when it receives the attention it deserves. J. de Villebois puts all his heart into it to fathom its secrets and offer them to you!

### VINEYARD

Pinot Noir is a delicate grape variety that requires meticulous work in the vineyard. Controlled yields, balanced vines, inter-row grassing, mechanical weeding ... to obtain a healthy harvest with early aromatic maturity. The grapes are whole bunch harvested to prevent oxidation and preserve all their flavours.

### FOOD PAIRING

Its magnificent bottle will enhance any table or festivity!

We love to share our Sancerre Rosé with **spring or summer salads, vegetable skewers and black olive tapenades** as an aperitif!



## MILLÉSIME 2021

### VINIFICATION

Our Sancerre rosé requires us to use particularly gentle vinification techniques. Our oenologists select the Pinot Noirs, which are grown in clay-limestone soils, when they reach optimum levels of ripeness. The blending of the juices follows after direct pressing which allows us to achieve this lychee pink colour and smooth texture. Only the free run juices are used in this wine. The vinification process is completed with slow fermentation in stainless steel vats for 15 days at 18 °C.

### WINEMAKING PROCESS

Our Sancerre rosé 2021 was aged on its fine lees for 6 months with frequent stirrings in order to preserve the aromatic precision of the varietal and impart a rich and smooth texture to the wine.

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

### TASTING NOTES

Lychee eye with pink tinges. The expressive and complex nose exudes black cherry, strawberry jam and boiled sweets. The palate is rich, smooth, beautifully fresh and dominated by intense aromas of cherry.

### IN FEW WORDS

2021 was a cooler vintage than 2020. It required longer ageing and more frequent stirring of the fine lees.