

'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 ROUGE



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. J. de Villebois is making **an exceptional foray into the world of great Pinot Noirs** with his red Sancerre. Produced in small quantities and vinified with a Burgundian sensibility, **it is a 'favourite' cuvée** which magnificently completes the range alongside the universe of the 'whites' of Villebois !

VINEYARD

Pinot Noir is a delicate grape variety that requires meticulous attention in the vineyard. To obtain a healthy harvest with excellent phenolic maturity, the formula is simple: controlled yields, balanced vines, inter-row grassing, mechanical weeding... The grapes are harvested by hand in whole bunches to avoid any maceration and to respect the integrity of the grapes.

FOOD PAIRING

Decant it when young so that it expresses all of its aromas and its silky texture.

We recommend it with **grilled guinea fowl, duck breast or cow's milk cheeses** (aged Comté).

A delight for those who know how to wait!



VINIFICATION

From picking to bottling, Pinot Noir requires attention and delicate care. Understanding and interpreting its reactions requires experience in order to deliver its silkiest aromas and tannins. When you understand this, it is a treat to see it unfold before your eyes and your taste buds. The 2021 vintage was ideal. We did green harvesting after veraison in order to limit the yield and increase the concentration of the grapes. Total de-stemming of the grapes followed by maceration for about 3 weeks. Regular punching down to delicately extract the tannins and colour.

MILLESIME 2020

WINEMAKING PROCESS

For this vintage, we have chosen a 20% ageing in oak barrels from forests of the Central region.

100% Pinot Noir
Serving temperature : 16-18°C

TASTING NOTES

Pleasing cherry red colour with purple reflections. The nose is full of finesse, revealing aromas of morello cherries, raspberries, blackcurrant and spices. The palate is concentrated, harmonious with its silky tannins. The finish is fresh and heightened by fruity and spicy notes.