



J. de Villebois

PINOT NOIR ROSE VAL DE LOIRE

Our Loire Pinot Noir Rosé is made from selected vineyards grown on clay-sand and flint-sand terroirs in the heart of the Loire Valley. Thanks to our Pinot Noir expertise in Sancerre, we've crafted this juicy Loire Rosé! Our Pinot Noir Rosé is a great wine to share with friends all year round!

Appellation: Indication Géographique Protégée Val de Loire

Color: Rosé

Variety: 100% Pinot Noir

Style: Dry (<2gr R.S.) and unoaked

Alcohol: 12%

Serving: 50°F

Tasting Notes: Blessed with a bright light rose-peach color, the nose reveals some fresh raspberry flavors followed by a red fruit bouquet (grenadine, blueberry, sour cherries). The palate is silky and juicy with an airy freshness. The intense black currant and red cherry aromas dominate the mid-palate while the long lasting grapefruit flavors nicely compliment the zesty finale.

Vineyard: Produced in the heart of the Val de Loire on clay-sand soils and clay with flint soils.

Food Pairing: GA real Rosé treat! Enjoy it during the apéritif, with a BBQ or some Méditerranéan salads.

Winemaking: The Pinot Noir grapes are harvested at night to benefit from the cold Loire temperature. The grapes are gently pressed at a low pressure in a pneumatic press to get our beautiful Rosé color. The juices are fermented in stainless steel tanks for 15-20 days at low temperature (14-18°C/57-65°F). The Pinot Noir Rosé is bottled in the winter after a few months of aging on fine lees to preserve the aromatics.

Vegan Practicing

