



J. de Villebois

SANCERRE ROUGE

Sancerre Rouge wines perfectly illustrates the virtues of the Pinot Noir grape variety. They are fragrant, elegant, fine, and have delicate aromas of red berries, ranging from cherries to black currants. They are well-balanced, supple, and have a powerful palate. Both rich and complex, Sancerre Rouge is a reference for great Loire wine lovers.

Appellation: Appellation Sancerre Protégée

Color: Red

Variety: 100% Pinot Noir

Style: Dry Residual Sugar 2 grams and lightly oaked

Alcohol: 13%

Serving: 57°-61°F

Tasting Notes: Cherry red color. A rich and complex nose, which expresses red fruit aromas and a slightly spicy note. The palate is steady, long, well-balanced with very soft and silky tannins, allowing the wine to age for a few years.

Vineyard: The grapes are grown on the famous hilly slopes composed of the three terroirs of Sancerre: Caillottes (stones and clay), Terres Blanches (clay), and Silex (flint).

Food Pairing: Grilled red meat, game meat, or cheese.

Winemaking: After being hand-picked, the grapes are sorted and destemmed. A cold-soak maceration is done for a week before the fermentation begins. The extraction is done by pigeages and pumpovers for 10-15 days.

Aging: To preserve its style and flavors, our Pinot Noir is aged in stainless steel tanks, with a small percentage aged in oak barrels. This Sancerre is then bottled in spring after a very light filtration. Some sediments may appear at the bottom of the bottle.

Vegan Practicing