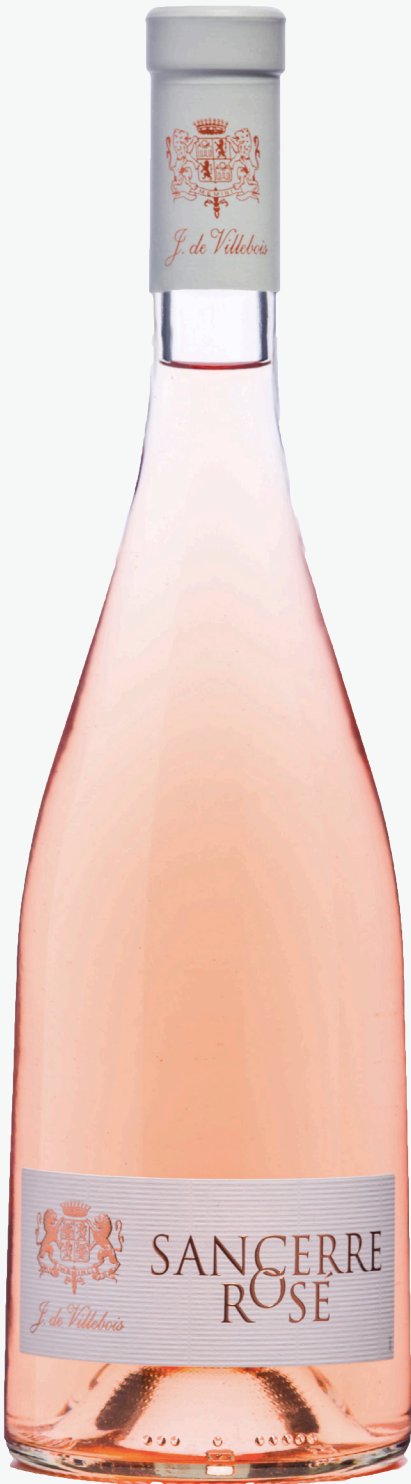




*J. de Villebois*

# SANCERRE ROSÉ

## 2024



'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.

**DESCRIPTION:** 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 flavors.

**WINEMAKING:** Crafted from a blend of carefully selected plots across several villages of the appellation, our Sancerre Rosé stands out for its texture and structure, making it an ideal wine for gastronomy. The 2024 vintage brought beautiful freshness and a lovely pale color.

**FOOD PAIRING:** Its magnificent bottle will enhances 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!

**TASTING NOTES:** The wine displays a beautiful salmon-pink color. The expressive nose combines fresh red fruits, cherry, white peach, and dried rose. On the palate, vibrant fruitiness takes center stage, with crisp white peach enhanced by a delicate bitterness that adds a subtle tannic sensation. The floral finish lingers elegantly, subtly lifted by a touch of spice.

**TECHNICAL INFORMATION:** Temperature 8°– 10 °C (46°-50°F)

