

The experience acquired by J. de Villebois in the most prestigious appellations of the Loire Valley presents a tremendous opportunity! Accustomed to a rigorous management of the terroirs, we have here the opportunity to work in complete freedom over a large geographical area. J. de Villebois seizes this opportunity to produce gourmet wines which illustrate the qualitative potential of these noble grape varieties. As a matter of honour, combined our expertise to produce wines of the highest quality possible, to allow the grape varieties and our image to shine. Accessible, crowd-pleasing wines par excellence, they are the key to our range. We created them wishing that you will enjoy savouring them as much as we do!



PINOT NOIR

J. de Villebois loves a challenge! Producer of Pinot Noir in the Central Loire (Sancerre Rouge) for several years, the development of an accessible Pinot Noir has long been a pipe dream. Pinot Noir is a fascinating variety of infinite complexity which commands the admiration of all. Its adoption in the Loire Valley is historic, it is part of our heritage. In order to obtain an **aromatically generous** Pinot Noir, with **silky tannins** and a **beautiful Loire freshness**, we work on multiple terroirs with artisanal vinification that is adapted to the plots and to the vintage! We are proud to share this Pinot Noir with you, it is the fruit of our experience and your trust!

VINEYARD

Pinot Noir is a great revealer of terroir! A cult variety, it flourishes on a limited number of terroirs across the globe. In the Loire, we manage it with the greatest care to control yields, bring the best possible balance to the soil in order for the vines to obtain their full potential. Our goal is to reach aromatic maturity (ripe fruits) and phenolic maturity (soft tannins)!

FOOD PAIRING

Fleshy, supple and fruity, it adapts greedily to **your platters of cold cuts, your appetisers** and game with **a sauce**. Young, you can serve it slightly chilled. Generous, it perfectly represents the new generation of accessible and crunchy Pinot Noir wines!

Pinot Noir / Serving temperature: 16-18°C

MILLÉSIME 2024

The grapes are fully destemmed before undergoing a maceration of around 10 days. Our goal is to preserve all the typicity of Pinot Noir, with a focus on silky texture, roundness, and juicy fruit character. Extraction is deliberately gentle to achieve an elegant and velvety palate. Despite the challenging weather conditions of the 2024 vintage, we succeeded in bringing out the fruit and freshness, resulting in a wine defined by pure pleasure!

Tasting notes

The color displays a beautiful deep purplish-red hue with peony highlights. The nose is seductive and complex, blending aromas of ripe black and red fruits, sweet spices, violet, and black pepper. The attack is fresh, with bright fruit and a subtle spicy touch, then the palate evolves into a smoother expression of ripe dark fruits. The texture is supple, with fine, well-integrated tannins supporting a juicy and flavorful body. The balance between freshness, roundness, and fruitiness continues through to an airy, lingering finish.