

The Loire Valley is full of hidden treasures! Architecture, gastronomy, the art of living, it has all the ingredients. Attracted by this incredible land of excellence since the Renaissance, J. de Villebois settled happily in this inspiring environment. Passionate about Sauvignon Blanc, he pursued and found the stimulating diversity of the Loire Valley. Land of origin of Villebois wines, it is at the heart of our activity. The richness of these terroirs continues to surprise us, a land filled with history, the Loire Valley is today more modern than ever and has all the attributes to establish itself as the new promised land of Sauvignon Blanc!



PINOT NOIR ROSÉ VAL DE LOIRE

An evidence! The synthesis of our Touraine and Sancerre experience, Pinot Noir J. de Villebois benefits from the best of these two worlds. Fruit of a noble grape variety and the artistry of the Villebois technical team, our Pinot Noir Rosé opens up new horizons. Savour the Loire as you love it: **modern, generous and timeless**. Everything comes together in this Pinot Noir Rosé J. de Villebois which stands out year after year as an obvious choice!

VINEYARD

Pinot Noir is expressed naturally in our sandy and flinty clays. Shorter vines promotes controlled yields. The rows are grassed and cultivated mechanically under the vine. Our cultivation practices respect the natural balance where the vines produce beautiful, healthy and tasty bunches!

FOOD PAIRING

A rosé created for summer pleasure by J. de Villebois! From springtime it will sublime your, **BBQs, salads, aperitifs** on the terrace, impromptu dinners... It is an unanimous addition during your celebrations and other meals! A pure moment of conviviality and sharing!

Pinot Noir / Serving temperature: 8-10°C

MILLÉSIME 2024

2024 was a particularly technical year. For our rosé, we aim for a profile that combines complexity and indulgence, with very ripe fruits and spices, going beyond the classic fruitiness of the Loire. A portion of the wine underwent malolactic fermentation and was aged in barrels. This precise work allowed us to soften the acidity of the vintage while adding roundness, richness, and aromatic depth.

Tasting notes

The wine displays a vibrant salmon-pink hue. The nose reveals aromas of rose and dried flowers, accompanied by fresh fruits ranging from green apple to cherry, with a hint of pink grapefruit and a touch of cotton candy. On the palate, richness takes over with beautiful red fruit flavors, supported by mineral notes and spices like cardamom. The long, indulgent finish extends the pleasure with a beautiful fruity intensity.