DOMAINE DE LA VILLAUDIÈRE

Sancerre Red

Winemaker
Guillaume Reverdy

Wine region
Loire Valley

Story

Nestled among vineyards and offering a panoramic view of the renowned village of Verdigny, this family estate has been cherished across multiple generations. The captivating Domaine de la Villaudiere is currently under the skilled stewardship of Jean-Marie Reverdy, with his wife Catherine and their son Guillaume. Their youngest son, Baptiste, shares their passion for wine and plans to contribute to the family business once he completes his studies.

Vineyard

The grapes are sourced from 40-year-old vines growing in a blend of two soils: 50% clay-limestone ('Terres Blanches') and 50% dry, rocky limestone ('Caillottes'). These vineyards adhere to sustainable practices, including soil management, early bud thinning, and leaf removal in early July, to achieve low yields and impeccable ripeness. This meticulous approach yields wines with concentrated flavors, excellent aromas, ripe tannins, and a harmonious balance between sugar and acidity. The harvest date is determined through thorough maturity analysis prior to picking.

Vinification

Harvested grapes are sorted, cold-macerated, and fermented with regular pump-overs for structure. After pressing, the wine undergoes malolactic fermentation in barrels and is stabilized and clarified after 12 months of aging.

Tasting Notes

Deep and intense ruby color in the glass. The nose is expressive, revealing complex aromas of ripe fruits elevated by smoky notes of roasted coffee. On the palate, after a rather soft attack, the wine opens with beautiful volume, full of finesse and elegance.

Food Pairing

This wine is perfect with duck breast and mushrooms, roast turkey or with fried calf sweetbread.

QUICK FACTS

Variety

100% Pinot Noir.

Aging

Stainless Steel Tanks.

Farming

Sustainable Agriculture.