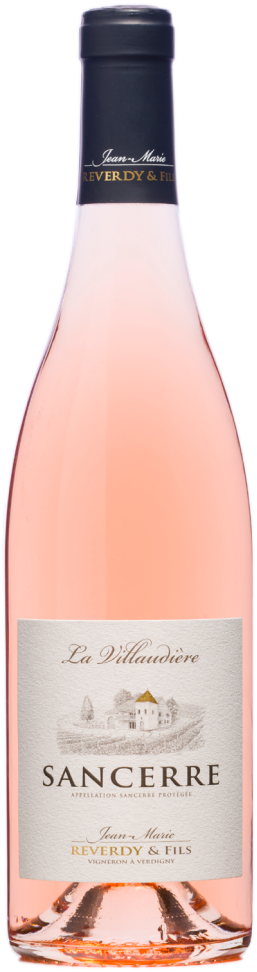
# DOMAINE DE LA VILLAUDIÈRE

## *Sancerre Rosé*




**Winemaker**
*Guillaume Reverdy*

**Wine region**
*Loire Valley*

### Story

Nestled amidst vineyards and commanding 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

This rosé is crafted from Pinot Noir grapes grown on limestone terroir known as «Caillotes.» With around twenty-year-old vines and an east-facing exposure, the grapes ripen gradually, ensuring optimal freshness and acidity for a good rosé.

### Vinification

This Sancerre rosé is made using a combination of direct pressing (60%) and bled juice (40%). After a light maceration, the bled juice achieves its salmon color. Following settling for 12 to 24 hours, fermentation takes place in temperature-controlled stainless steel tanks (15-20°C). After fermentation, the wine is racked to remove initial lees. To preserve its freshness and acidity, the rosé is promptly bottled after clarification and stabilization.

### Tasting Notes

Pink color and salmon highlights. Its bouquet combines red berries and spices, while the palate offers a refreshing yet smooth balance. With a full character and long-lasting aromas, it leaves a light and satisfying finish.

### Food Pairing

Best served chilled, between 10 and 12°C. It pairs beautifully with high-quality pork meats, exotic dishes, and summery meals, especially for barbecues.

## *QUICK FACTS*

**Variety**
100% Pinot Noir

**Aging**
Stainless steel.

**Farming**
Sustainable Agriculture

**Production**
1,000 cases

orders@planetwineus.com