

Domaine de la Villaudière, Sancerre Rouge 2017



An elegant red with delicate and juicy Pinot Noir strawberry and cranberry tones with hints of cloves through to a fresh and lingering finish.

Producer Note

Domaine de la Villaudière is owned by Jean-Marie Reverdy together with his son Guillaume. Handed down through several generations, this 15 hectare family estate overlooks the pretty village of Verdigny. The unique location offers stunning views of the famous Sancerre hill and its vineyards. Patience, perseverance and precision are the bywords of all those involved in Domaine de la Villaudière. From the management of the vineyards to the production of the wines, the family continues to build on the work begun by the previous generations, which gives their wines a captivating blend of authenticity and modernity.

Vintage

The 2017 vintage started with a cold, dry winter. Spring was warmer than usual, but did see some episodes of frost. The summer growth period was sunny and hot, encouraging the grapes to reach good maturity levels. Autumn cooled down at the beginning of the harvest and the fruit was picked at optimal ripeness. The 2017 wines are full and fruity, with soft, elegant tannins.

Vineyard

The vines are cultivated according to "la lutte raisonnée", using sustainable agricultural methods and reducing the amount of chemicals, in order to respect the land and its environment. The Pinot Noir vines are 40 years old and are reaching the pinnacle of their quality potential. Half of the vineyard is made up of a clay-limestone soil locally referred to as "Terres Blanches", which translates as white soils, while the remaining half is a drier, stony limestone soil called "Caillotes", which incorporates small pebbles. The vines undergo debudding and the leaves are thinned during the summer months.

Winemaking

Following a rigorous sorting process, the grapes underwent a cold maceration in stainless steel which lasted for a few days. Temperature controlled fermentation took place in stainless steel retaining the purity of fruit during which the wine was pumped over and the cap was punched down regularly to obtain a structured and concentrated wine. The wine was then pressed and transferred to barrel for malolactic conversion. The wine spent 12 months maturing in French oak barrels.

Tasting Note

Expressive aromas of ripe red fruits are elevated by smoky notes of roasted coffee. Soft with a silky texture, the wine opens up with beautiful volume and is full of finesse and elegance.

Grape

Pinot Noir 100%



Winemaker:	Jean-Marie Reverdy
Region:	Loire
Sub region:	Sancerre
Country:	France
Alcohol:	13%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	0.2
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	5078017A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork