



PRODUCER PROFILE

Estate owned by: Jean-Marie Reverdy
Winemaker: Jean-Marie Reverdy
Winery production: 130,000 Bottles
Region: Loire Valley
Country: France

Domaine de la Villaudière Sancerre Rouge Cuvée Héritage NV

WINE DESCRIPTION

After stringent sorting, the harvest is put in tanks. Cold maceration for a few days follows. During fermentation, the wine is racked and pumped over regularly. The cap is also punched down. This technique makes for a wine with concentration & structure.

The harvest is then pressed, the wine put in barrel for the malolactic fermentation. Fining takes place after about 12 months, before bottling.

TASTING NOTES

Deep ruby. Expressive nose of smoke, grill and toast with notes of small black berries. In the mouth, the wine is soft and velvety with the same fusion of red fruit aromas and the melted notes brought by well integrated oak. Structured and long.

FOOD PAIRING

Best served with red meat, poultry or cheese.

VINEYARD & PRODUCTION INFO

Vineyard name:	Les Marnes
Vineyard size:	1 acres
Soil composition:	Calcareous and Clay
Training method:	Guyot
Elevation:	750 feet
Vines/acre:	15400
Yield/acre:	2.0 tons
Exposure:	Southern
Year vineyard planted:	1980
First vintage of this wine:	2012
Bottles produced of this wine:	3,650

WINEMAKING & AGING

Varietal composition:	Pinot Noir
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	82 °F
Maceration technique:	Racking, Punchdown, and Pumpovers
Length of maceration:	15 days
Malolactic fermentation:	Yes full
Type of aging container:	Barrels
Size of aging container:	228L
Age of aging container:	3 wines
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	8 months

ANALYTICAL DATA

Alcohol:	13.1 %
pH level:	3.2
Residual sugar:	0.3 g/L
Acidity:	3.9 g/L