

Jérémy Villemaine Pinot Noir 2019, Loire



Country :	France
Grape Variety :	Pinot Noir 100%
Closure :	Cork
Cellar Potential :	3 years
Residual Sugar :	g
Alcohol :	13%
Bottle Size :	75 cl
Case Size :	6
Vegan :	Yes
Vegetarian :	Yes
Case Barcode :	

Grower

Winegrowers from father to son, we operate a 30-hectare vineyard that bears our name. Jérémy Villemaine took over the family business from his uncle, the vineyard is in the town of Thésée.

Vineyards

Sustainable cultivation. Clay-limestone and aril-silicious slopes with parakeet flint on the surface. A south-west to south-east exposure and a microclimate created by the influx of the Cher. Yields are limited to 55 hl per hectare.

Winery Philosophy

Without claiming to produce organic wines, we make our Touraine wines according to a sustainable development and respect for the environment. The medals we win at oenology competitions and the reviews of our Touraine wines reflect the care we take at every stage of production.

Winemaker

Jeremy and Jean-Marc Villemaine.

Vinification

De-stemming then maceration for 7 days, malolactic fermentation, 80% ageing on lees in vats, 20% ageing in barrels for 1 year.

Tasting Notes

Red with garnet reflections, opens up a complex nose of aromas of black fruits (blackberries, blackcurrants, cherries) with a slight vanilla-woody note. The palate is round and balanced with notes of wild berries. The silky tannins structure the wine giving it harmony and length. This wine is the ideal accompaniment to a delicious variety of dishes such as veal risotto, cooked ham or chicken with rice and mushrooms. It can be enjoyed on its own as an aperitif and also goes perfectly with raspberry tart for dessert. Its versatility makes it a delicious choice throughout a meal.

Awards

N/A

Website

www.domaine-villmaine.com