

Pascal Jolivet

Pascal Jolivet Sancerre Rose

Sancerre, Loire Valley, France

2022



Technical Information

Style: Still, Rose

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: 3.45

Residual Sugar (g/L): 1.26

Total Acidity(g/L): 3.41

Volatile Acidity(g/L): 0.66

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Produced from Pinot Noir grown on limestone and clay-limestone soils in the Sancerre appellation. These terroirs support a rosé style that combines delicate red-fruit character with freshness, mineral definition and a dry, food-friendly profile. Limestone contributes lift and precision, while clay-limestone brings texture and gentle structure. The result is a Loire Valley Pinot Noir rosé suited to aperitif service and versatile by-the-glass placements.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3490960200300

Bottle Weight (g): 1350

Bottle Dimension (mm): H296, Dia84

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 850

Case Dimension (mm): L499 x W302 x H96

Vintage Notes

NA

Vinification

The rosé is crafted from directly pressed Pinot Noir grapes, with a short maceration period designed to preserve freshness, finesse and mineral character. Fermentation takes place with natural yeasts in temperature-controlled stainless steel vats, maintaining aromatic clarity and a clean fruit profile. The wine is then lightly filtered and rested for seven months before bottling, allowing the texture and balance to settle while keeping the style fresh, dry and precise.

Tasting Notes

This Sancerre Rosé is delicate and fresh in style, with aromas of white fruit, orchard fruit and subtle red berry notes. The palate is dry and finely balanced, showing gentle Pinot Noir fruit, bright acidity and a mineral frame from its limestone and clay-limestone origins. Light to medium-bodied, it has a clean, poised texture and a refreshing finish, making it well suited to both aperitif service and lighter seasonal dishes.

Food Pairing

Pair with warm goat's cheese salad, grilled chicken, charcuterie, salmon tartare, tomato and burrata salad, Provençal vegetables or lightly grilled pork.