Pascal Jolivet

Pascal Jolivet Sancerre Rouge 2023

Sancerre, Loire Valley, France

Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13

pH: 3.45

Residual Sugar (g/L): 0.22

Total Acidity(g/L): 2.77

Volatile Acidity(g/L): 0.42

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 villages of Bué, Champtin and Verdigny. These terroirs bring freshness, aromatic lift and a fine mineral frame to Loire Valley Pinot Noir. Limestone supports elegance and precision, while clay-limestone contributes texture and structure. The resulting style is delicate, savoury and expressive, offering an alternative to heavier red wines for trade customers seeking a lighter, food-friendly Pinot Noir.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3490960200201

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 grapes are harvested by hand and sorted again in the cellar. At least two-thirds of the fruit is vinified as whole bunches in large 45hl conical wooden vats. Maceration is slow and managed by gentle pumping over, encouraging infusion rather than heavy extraction. This approach preserves Pinot Noir delicacy, aromatic definition and fine tannin structure. The wine is then aged for eight months in wooden vats before bottling.

Tasting Notes

This Sancerre Rouge is a refined Loire Valley Pinot Noir with aromas of ripe black fruit, red cherry and delicate warm spice. The palate is elegant and savoury, combining dark berry fruit with gentle spice and a fine tannin frame. Medium-bodied with a supple texture, it is approachable on release yet has the structure to develop further in bottle. The finish is fresh, poised and lightly spiced, with good persistence.

Food Pairing

Pair with lamb chops, rabbit with mustard, roast duck, pork loin, mushroom tart, charcuterie or grilled aubergine.