

Le Rocher des Violettes "Pinot noir" red 2023



Product price:

€132.00

Product features:

Area: LOIRE

Winemaker: Xavier Weisskopf

Vintage: 2023

Appellation: IGP Val de Loire

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 89/100

Wine Advocate (Parker): 93+/100

Cépage dominant: pinot noir

Alcool: 13

Product short description:

93+/100 WA / Parker. The king grape of Burgundy thrives particularly well in the Loire Valley, and not just in Sancerre! **To be enjoyed before 2043 :-)**

Product description:

PRESENTATION OF ROCHER DES VIOLETTES
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

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RVF Guide to the Best Wines of France 2026 (Sept 2025): **89/100**. *In red, the Pinot Noir 2023 reveals a juicy and vibrant texture with tight tannins that will benefit from*

being relaxed at the table.

Robert Parker's Wine Advocate (Y. Castaing, Oct 2025): **93+/100** : *A stunning, elegant and profound wine, the 2023 Pinot Noir from Rochers des Violettes unfurls from the glass with aromas of crushed strawberries, violets, rose petals and delicate floral notes. Medium- to full-bodied, it is dense and mineral, offering a layered and finely structured profile, gently shaped by discreet oak, culminating in a long, succulent finish. Crafted from a massal selection sourced from the Clos des Epeneaux in Pommard, this cuvée was bottled on January 10th, 2025. It's a compelling expression of Loire Valley Pinot Noir with Burgundian pedigree. **DRINK DATE 2025-2043***

Technical sheet written by the domaine:

Our domaine is spread over 3 ha in Touraine and 11 ha in Montlouis.
All the vines are located in Saint Martin le Beau.

Viticulture:

Grape variety: Pinot Noir
Density: 7800 vines / hectare
Area of the domaine in IGP: 1ha
Age of the vines: 5 years
Parcel area: 0.30 ha
Yields: 40 hl/ha
Farming Method: Organic farming certified by Ecocert.
Pruning: Guyot
Climate: Continental with oceanic influence.
Harvest: Manual
Soils: Clay-limestone

Vinification and Aging:

Fermentation/Aging: Hand-harvested, vinified in wooden conical tanks. Maceration for 3 weeks, malolactic fermentation.
Aging for one year in 228-liter barrels that have seen 2 and 3 wines.
Residual sugars: 0 grams / liter
Alcohol content: 13 %/Vol.
Total acidity: 3.09 g / H₂SO₄
Number of bottles for this cuvée: 1200 bottles
Aging potential: 10 years