

The Loire Valley is full of hidden treasures! Architecture, gastronomy, the art of living, it has all the ingredients. Attracted by this incredible land of excellence since the Renaissance, J. de Villebois settled happily in this inspiring environment. Passionate about Sauvignon Blanc, he pursued and found the stimulating diversity of the Loire Valley. Land of origin of Villebois wines, it is at the heart of our activity. The richness of these terroirs continues to surprise us, a land filled with history, the Loire Valley is today more modern than ever and has all the attributes to establish itself as the new promised land of Sauvignon Blanc!



TOURAINES VIEILLES VIGNES

The vines are old, the style is modern! Far from the classic association 'Old vines equals woody wine', here we concentrate on the depth of the soil and its complexity! Resulting from the association between the deep clays of Oisly and an enclave of old massal vines, this racy and stylish sauvignon blanc awaits to be discovered. A gourmet wine, ripe and varietal, with crunchy fruity notes. This unique terroir is fundamental, the Touraine is waking up and it is transporting us to the heart of this lifestyle. We savour it voluntarily and keep coming back for more!

VINEYARD

Vines of over 40 years old, planted on free stock in the famous clay-sandy soils of Oisly. The yields are naturally moderate (40-50hls / ha), maturity is reached slowly during the latter part of the season, the grapes concentrated with all their aromatic potential. The vines are pruned and de-budded manually, weeding is mechanical and organic improvements are made regularly to promote the microbial activity of the soil.

FOOD PAIRING

The terroir and the fruit coexist harmoniously. Versatile, seductive, we recommend it with **summer salads, mussels mariniere, cod on the griddle** with grilled vegetables.



MILLESIME 2021

VINIFICATION

Our Touraine Vieilles Vignes (old vines) is the flagship wine from J. de Villebois and is therefore treated to the utmost care and attention from us! The grapes are from our oldest vine stocks planted in clay and flint parcels. The fruit is tasted regularly in order to determine the optimum date for harvesting. The grapes are harvested at night and pressed at cold temperatures prior to partial fermentation in oak barrels.

WINEMAKING PROCESS

In order to impart a rich profile to our Sauvignon Blanc, we opted to age it on its fine lees for 6 months with frequent stirrings. The 2021 has therefore retained a smooth texture and the fresh aromas of the varietal.

100% Sauvignon Blanc
Serving temperature : 8-10°C

TASTING NOTES

Golden yellow eye with orange tinges. The nose is intense, elegant and complex. Aromas of fresh and stewed exotic fruits intertwine with vegetal notes, characteristic of the varietal. A gastronomic wine with a smooth, well balanced palate and remarkably persistent finish offering exotic fruits as well as the characteristic aromas of the varietal.

IN FEW WORDS

2021 was a cooler vintage than 2020. It required longer ageing and more frequent stirring of the fine lees. The aromas are fresher and characteristic of the varietal.