

'Centre Loire' (upper Loire) is the part of the Loire on the continental side and also on the sentimental side where the heart of the Sauvignon Blanc beats.

The evocation of envy, greed by these appellations creates a rare alchemy... J. de Villebois continues his work of exploration, quest, and to listen in order to fully feel the nuances of these soils.

This work, which is to stay as close as possible to the terroirs and the winegrowers, has enabled Villebois to create a range of wines. Discover the Villebois spirit that is infused in the heart of each wine in every range, like an extra soul that reveals more than just sensations and emotions.



MENETOU-SALON BLANC

The topography gradually fades when traveling from Sancerre to Bourges! Defying this trend, the Menetou-Salon vineyards stretches out gingerly and then disappears at the foot of the Berrichonne cathedral. Planted on the multiple slopes between the plateau of the Pays Fort and the plains of the Loire, the appellation is the natural extension of Sancerre to the west. Drawing its reputation from **the homogeneity of its unique terroir** (Terres Blanches as in Sancerre) Menetou-Salon is gradually establishing itself in the wine world through its **dashing style and trendy image!**

VINEYARD

A rarity, the appellation's terroir is very homogeneous (100% Terres Blanches)! To add complexity to our Menetou-Salon, we select plots with different exposures, varied plant material and differing ages. This substantive work combined with a management respectful of the environment (mechanical weeding, setting up beehives...) allows us to obtain varied and complementary styles!

FOOD PAIRING

Fresh and invigorating in its youth, we recommend that you share it with **cured meats, cold black pudding, rillons** or on a **hot goat cheese salad.**



MILLÉSIME 2021

VINIFICATION

We taste the berries carefully a few days prior to harvesting in order to ensure optimum levels of ripeness. The grapes are grown exclusively in our Marne terroirs known for their fresh, fruity and aromatic juices. Cold stabilization is carried out for 8 days before fermentation at controlled temperatures of 16-18°C in order to enhance the characteristic aromas of the Menetou-Salon appellation.

WINEMAKING PROCESS

Our Menetou-Salon white 2021 was aged for 6 months and the lees stirred frequently in order to impart freshness and a smooth texture.

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

TASTING NOTES

Pale yellow eye with silver tinges. The nose offers notes of white and yellow fruits, vanilla and a subtle hint of green pepper. The palate is exceptionally elegant and luxuriously smooth. Notes of vanilla and lime linger on the finish.

IN FEW WORDS

2021 was a cooler vintage than 2020. It required longer ageing and more frequent stirring of the fine lees.