

'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.



## POUILLY-FUMÉ

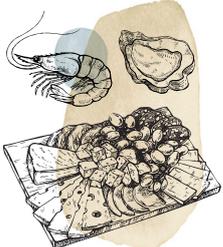
Pouilly-Fumé is a magical name, thoughts immediately associates it with the great white wines of the Loire! **Noble appellation par excellence**, promoted around the world for several decades by its gentlemen farmers, J. de Villebois is part of this aristocratic lineage of the appellation. It is a sleeping beauty nestled in the meanders of the Loire, a bewitching mosaic of terroirs. J. de Villebois endeavours passionately to produce **an emblematic cuvée** and to carry the colours of the appellation forward.

### VINEYARD

Located slightly overlooking the Loire, the vineyard benefits from intense light and mild temperatures. Our vineyard is cultivated without the addition of synthetic products in order to preserve the microbiology of the soils and the development of the vines. Yields are controlled thanks to a varied quality of the vines (great diversity in the age of the plantations and the origin of the vines).

### FOOD PAIRING

Gastronomic wine par excellence, it will delight your **fish** with a sauce and **seafood**. Fruity and intense, it can also be enjoyed alone with friends or, as in the new world, **as an aperitif around a cheese platter** with crackers!



### VINIFICATION

The 'ripe fruit' phase is reached quickly in the micro-climat of the Pouilly-Fumé appellation and we therefore need to be careful when choosing the optimum date for harvesting our parcels. The grapes are pressed gently as soon as they arrive at the domaine in order to retain their aromatic freshness and the characteristic smoky notes of the appellation. Cold stabulation for 8 days and fermentation at controlled temperatures of 16-18°C complete the ageing and vinification process.

## MILLÉSIME 2021

### WINEMAKING PROCESS

Our Pouilly-Fumé 2021 was aged on its fine lees for 6 months with frequent stirrings in order to impart smoothness and finesse.

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

### TASTING NOTES

Pale yellow eye with bright green glimmers. The intense nose is dominated by ripe exotic fruits and underpinned by smoky notes, characteristic of the appellation. The palate strikes a subtle balance between smoothness, freshness and minerality. The aromatic profile is intense, persistent and characterised by exotic fruits.

### IN FEW WORDS

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