

'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.



SANCERRE BLANC

Star appellation, Sancerre is the benchmark for Sauvignon Blanc! The Villebois team works on the 3 terroirs of the appellation to produce a Sancerre in its image, contemporary and **respectful of traditions!** Its personality is expressed by **an unusual aromatic intensity. Its mouth is smooth, fruity, modern.** The terroir supports the palate but does not dominate it, it accompanies the aromatic palette (lemon zest and gooseberry). An iconic cuvée which is gradually establishing itself as a reference in Sancerre!

VINEYARD

Our Sancerre Blanc J. de Villebois is assembled from 3 Sancerre terroirs: Caillottes (small limestone), Terres Blanches (fossilized marl) and Silex (flint). Our vines are managed with care and following reasoned eco agricultural principles. Each year the proportion of the different terroirs varies according to the vintage: each plot is picked at its aromatic peak before being vinified according to its terroir. This signature cuvée is the result of a meticulous blend of plots and terroirs.

FOOD PAIRING



Excellent on its own or as an **aperitif**, it is delicious with **shellfish or goat cheese from the Loire Valley.** (Crottin de Chavignol, Selles-sur-Cher, Sainte-Maure-de-Touraine)

MILLÉSIME 2021

VINIFICATION

An iconic blend from the Sancerre appellation composed of grapes grown in our three terroirs: Caillottes, Silex and Terres Blanches. Our oenologists taste the fruit attentively a few days before the harvests. We carry out cold stabulation for 8 days prior to fermentation at controlled temperatures of 16-18°C. The oenologists then create the final blend, like an artist playing with his colour palette, making sure that the different wines combine harmoniously.

WINEMAKING PROCESS

This complex vintage required us to age our Sancerre white 2021 for 6 months with frequent stirrings in order to preserve the fresh aromas of the varietal whilst imparting complexity and a smooth texture.

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

TASTING NOTES

Pale yellow eye with delicate green glimmers. The nose offers a subtle combination of ripe citrus and exotic fruits as well as gooseberry and flint, characteristic of the varietal. The palate discloses a smooth, round attack and fresh finish with excellent aromatic complexity.

IN FEW WORDS

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