

SINGLE VINEYARD

Les Monts Damnés
Sancerre Blanc

Much like a Burgundy 'Grand Cru', the J. de Villebois single vineyard wine reflects the quintessence of our range. It is the ideal synergy between an exceptional terroir and the Sauvignon Blanc grape variety. The Sauvignon Blanc takes a step back to allow these exceptional terroirs to express their unique qualities. It reveals surprising undertones and contributes to a wine perfect for laying down which will improve with ageing. Allow yourself to wait a few years before enjoying it and appreciate this powerful yet elegant wine. The Villebois spirit is hidden in the depth of these wines. Dare to dive deep and be seduced!



Sancerre blanc

LES MONTS DAMNÉS

The Côte des Monts Damnés is a very steep south and southwest facing slope located above the village of Chavignol. Its soil is composed of **Kimmeridgian marls** (a fossilized shells and clay composition). This terroir gives **roundness, depth and a great longevity** to the wines. It is without a doubt **one of the best wines of the entire Sancerre appellation**. In the 11th century, noblemen were already fighting to own a small plot on this sought after slope with its unique characteristics.

VINEYARD

The Kimmeridgian Marls of the Monts Damnés imprints their incredible potential on the vines that are cultivated there. In order to preserve the exceptional character of this terroir, we practice reasoned management of the soils throughout the year. This single vineyard of more than 35 years is one of the jewels of our crown.

FOOD PAIRING

The Monts Damnés is the preeminence when it comes to Sauvignon Blanc and gastronomy.

The cuvée reveals itself wonderfully with **a saucy fish from the Loire** (pike, perch or pike perch ...), **a scallop carpaccio** or **a fillet of John Dory with chanterelles mushrooms**.



MILLÉSIME 2021

VINIFICATION

The berries are tasted prior to harvesting so as to ensure optimum levels of ripeness. It is pressed gently in order to extract the free run juices and the musts are then vinified in vats using traditional methods. We carry out cold stabulation for 8 days prior to fermentation which takes place at controlled temperatures of between 16 and 18°C.

WINEMAKING PROCESS

We aged the 2021 vintage on its fine lees for 8 months with frequent stirrings in order to preserve the freshness of the aromas and impart a smooth texture.

100% Sauvignon Blanc
Serving temperature : 10-12°C
Ageing potential : 4-12 years

TASTING NOTES

Pale yellow eye with a bright core and silver tinges. The nose is dominated by intense yet soft notes of white fruits (mirabelle plum, peach, pear). The attack is rich and fleshy with a smooth mid palate and lingering mineral notes 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.