

TERROIRS

Silex
Sancerre blanc

Terres Blanches
Sancerre blanc

The blissful harmony between Sauvignon Blanc and certain terroirs produces vintages of inimitable style! The wines from the J. de Villebois 'Terroirs' range fall into this category. The style, the ardor of the terroir - there at its inception - raise them into another dimension. Generous and intense wines par excellence, they are the most challenging pupils of the range. However, their 'rough diamond' facet seduces us, enchants us. They gift us strong emotions and we gladly forgive them for their excess! (which shines over time if you have patience!).



Sancerre blanc **SILEX**

Flint is king ! King of the Sancerre terroirs! The perfect alchemy between this terroir and the **Sauvignon Blanc grape variety** propels the wines from these hills ; located to the **east of the Sancerre appellation** (which border the Loire), into another universe. Here the Sauvignon Blanc becomes a '**great wine**' by its succulence, its finesse, its **ageing potential**. It shines brightly, it is sparkling and elegant ... it transports you and makes you discover new limits. A favorite wine of J. de Villebois winemakers, who marvel at the countless facets of this magical terroir!

VINEYARD

A natural symbiosis between vegetal and mineral, Sauvignon Blanc loves this terroir. Well hydrated, frost resistant (altitude), early ripening, the synergy is perfect. Miraculously, flint transfers its incredible minerality to the vines. Magically, the flint aromas of the wine affix those of the flint stones that we rub! To preserve this unique eco-system, we manage our vines as naturally as possible (mechanical weeding, contact treatment, etc.).

FOOD PAIRING



The Silex is excellent with **lobster**, a **seafood** platter, sashimi or other delicacies of **Japanese cuisine**.

MILLÉSIME 2021

VINIFICATION

Our oenologists taste the fruit daily prior to harvesting in order to ensure the grapes are picked at optimum ripeness. The harvests in this early ripening terroir often mark the beginning of the harvest period for this appellation. We press the fruit gently at the domaine in order to ensure it retains its aromatic complexity. We then carry out cold stabulation for 8 days before fermentation at controlled temperatures of 16 to 18°C.

WINEMAKING PROCESS

This wine was aged on its fine lees for 8 months with frequent stirrings in order to conserve the aromatic freshness of the varietal and impart a smooth texture.

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

TASTING NOTES

Pale yellow eye with lime green glimmers and a beautifully bright core. The nose reveals citrus aromas (lemon, orange) combined with mineral, flinty notes. The palate offers a smooth, dense attack with good length and minerality.

IN FEW WORDS

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