

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

TERRES BLANCHES

The Terres Blanches, a mysterious name for a terroir that is just as mysterious! The secret of this terroir lies in the layers of **small fossilized oysters** intermingled with layers of clay. These lake sediments date from the **Kimmeridgian Age (140-145M)** when the climate of Sancerre was tropical! The roots of the vine are contented, they slowly intermingle between the compact layers of oysters and heavy clays. On the surface, the ground is adorned with white and flat stones to become the '**Terres Blanches**' (White Soils). **A late and generous terroir** in its youth, who, with a bit of patience, it will reveal all its qualities!

VINEYARD

An altitude vineyard! The highest elevations of the appellation, with steep slopes, steep valleys, at a junction with the Pays Fort plateau which overlooks the Loire contributes to the Terres Blanches being a unique climate. Late ripening terroir planted with old vines, we work our vines with the greatest respect in order to produce healthy and natural grapes.

FOOD PAIRING



Given 3 years, the Terres Blanches stands out with **scallops sautéed in butter**, **a pike** with a beurre blanc or lovely **iodised Vendée Atlantique oysters**.

VINIFICATION

The 'Terres Blanches' (White Limestone) terroir is the most late ripening in the whole of the Sancerre appellation. The fruit develops slowly and gradually and continues to accumulate aromas right through until Autumn. Our oenologists taste the fruit regularly in the weeks leading up to the harvests in order to ensure they are picked at optimum ripeness. The grapes are pressed gently in the cellars in order to preserve their aromatic complexity. Cold stabulation takes place for 8 days prior to fermentation at controlled temperatures of 16 to 18°C.

MILLÉSIME 2021

WINEMAKING PROCESS

Terres Blanches is aged on its fine lees for 8 months with frequent stirrings in order to preserve the fresh aromas of the varietal and impart a smooth texture to the wine.

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

TASTING NOTES

Pale yellow eye with silver tinges. The nose discloses candied lemon, acacia and remarkable complexity. The palate is mouthwatering and sapid with excellent freshness on the finish.

IN FEW WORDS

2021 was a warm and sunny vintage. In order to retain freshness in the wines we needed to pay close attention to the dates and conditions for harvesting.