

The experience acquired by J. de Villebois in the most prestigious appellations of the Loire Valley presents a tremendous opportunity! Accustomed to a rigorous management of the terroirs, we have here the opportunity to work in complete freedom over a large geographical area. J. de Villebois seizes this opportunity to produce gourmet wines which illustrate the qualitative potential of these noble grape varieties. As a matter of honour, combined our expertise to produce wines of the highest quality possible, to allow the grape varieties and our image to shine. Accessible, crowd-pleasing wines par excellence, they are the key to our range. We created them wishing that you will enjoy savouring them as much as we do!



SAUVIGNON BLANC

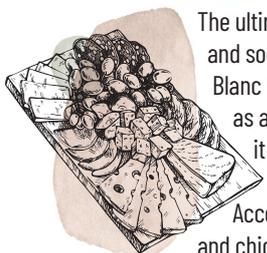
A tremendous chance! Since the advent of this appellation in 2011, we have taken great pleasure in producing Sauvignon Blanc J. de Villebois. Liberated from all constraints, we put our heart into producing a **racy Sauvignon Blanc** that bears the J. de Villebois seal! **Accessible, generous, convivial**, which everyone can enjoy and have fun! This is our way of thanking you, bringing you daily pleasure through a refined Sauvignon Blanc in an elegant bottle!

VINEYARD

Sauvignon Blanc prefers cooler climates. Our J. de Villebois Sauvignon comes from the Loire Valley and occasionally from the vineyards of the Atlantic coast (depending on the year). To fully express the potential of the grapes, we favour recent vines on balanced terroirs. These vines produce exactly the aromatic profiles that we are striving for!

FOOD PAIRING

The ultimate convivial and socialable Sauvignon Blanc ! We love to drink it as an **aperitif** and it accompanies your **spring and summer dishes** marvellously. Accessible, it is nonetheless elegant and chic, faithful to the values of J.de Villebois!



VINIFICATION

Our aim with this wine was to place the emphasis on the qualities of the varietal whilst keeping the terroirs out of the spotlight. The grapes were carefully selected in order to best determine the date for harvesting and ensure optimum health conditions and aromatic potential in the fruit. The grapes were harvested at night before being pressed at cold temperatures and the juices carefully settled. Cold stabulation lasted for 5 to 7 days in order to increase the aromatic potential. The juices were then fermented at 16-18°C for 2 weeks in order to preserve their fruity aromas.

MILLESIME 2021

WINEMAKING PROCESS

The 2021 vintage was aged on its fine lees for 3 months with frequent stirrings in order to conserve the fresh aromas of the Sauvignon Blanc.

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

TASTING NOTES

Pale yellow eye with silver glimmers. The intensely fruity nose offers fresh citrus fruits and white flowers. Fresh, rich and very easy to drink. Excellent length with notes of lemon and grapefruit.

IN FEW WORDS

2021 was a cooler vintage than 2020. It required longer ageing and more frequent stirring of the fine lees. The aromas are fresher and characteristic of the varietal.