

The Loire Valley is full of hidden treasures! Architecture, gastronomy, the art of living, it has all the ingredients. Attracted by this incredible land of excellence since the Renaissance, J. de Villebois settled happily in this inspiring environment. Passionate about Sauvignon Blanc, he pursued and found the stimulating diversity of the Loire Valley. Land of origin of Villebois wines, it is at the heart of our activity. The richness of these terroirs continues to surprise us, a land filled with history, the Loire Valley is today more modern than ever and has all the attributes to establish itself as the new promised land of Sauvignon Blanc!



SAUVIGNON BLANC VAL DE LOIRE

The unique one! At the very beginning, in 2004, this was the first and only Sauvignon Blanc produced by J. de Villebois. The family has grown a lot but this is still the favourite! Probably because **it best embodies the Villebois spirit... Racy, free, inimitable**, it is the synthesis of the Loire identity. Becoming, it fondly welcomes the figures of speech of our winemakers! Timeless, it is the spearhead of our Loire Sauvignon. A consolidation of our know-how, each sip transports you to the heart of the Loire Castles.

VINEYARD

Originating from vineyards scattered in different areas of the Loire Valley, it amply represents Loire Sauvignon Blanc. To allow it to fully express its pedigree, we solicit deep, rich soils in which Sauvignon grows without constraints. Young vines are favoured for their vigour and the aromatic intensity of their grapes.

FOOD PAIRING



An ambassador of the Loire, this is a true globetrotter who sublimes the most varied cuisines : **Creole, West Indian, Asian, Greek or French**. Its tension and aromas stand out and will enhance any dish!

MILLESIME 2021

VINIFICATION

This is our expression of Sauvignon Blanc from the banks of the Loire ! The grapes are carefully selected and sorted prior to the harvests. Cold pressing helps to conserve the thiols (family of aromas) of the varietal. Fermentation takes place at controlled temperatures (16-18°C) so as to preserve the fruit and encourage the development of exotic notes in the wine.

WINEMAKING PROCESS

The 2021 vintage was aged on its fine lees for 3 months with frequent stirrings in order to conserve aromatic freshness yet without giving the wine an overly smooth texture.

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 small 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.