

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!

TOURAINÉ SAUVIGNON BLANC

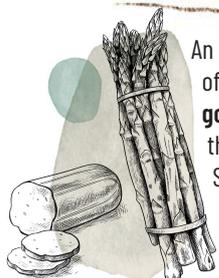


Captivated by Touraine and its terroirs, J. de Villebois is a dynamic ambassador for the region! Touraine inspires by its landscapes, its expanse and its colours. Producing Sauvignon Blanc there is self-evident... however, even if the region is mild, it is not easily tamed. **A demanding, restrictive terroir, very sensitive to oceanic influences, it is also capricious.** Patience and perseverance are necessary virtues to understand these versatile terroirs. We are making progress year after year in our quest for excellence and in the production of this emblematic cuvée.

VINEYARD

The Sologne plateau stretches from the Loire (in the North) to the banks of the Cher (in the South). The vineyard thrives on the sandy clays of the plateau and the flinty clays of the Cher Valley. Composed of a multitude of plots, like a mosaic, we exploit these differences to obtain the greatest possible complexity. Cultivation practices are adapted to the specificities of the many terroirs. In keeping with traditions, the objective is to reach optimal maturity each year for the individual plots.

FOOD PAIRING



An excellent ambassador of his region, he excels with **goat cheeses** from the Loire Valley : Valançay, Sainte Maure de Touraine or Selles sur Cher. We also love it with **green asparagus** or as an aperitif!

MILLESIME 2021

VINIFICATION

With each new vintage our Touraine tradition continues to evolve with us. Experience is what guides us each year in our vinification choices. This wine is made from a blend of parcels across Touraine and the harvests are spread out over several weeks in order to ensure optimum levels of ripeness. The grapes are picked at night as the cool temperatures help to protect their fragile aromas. Fermentation takes place at controlled temperatures of 16-18°C.

WINEMAKING PROCESS

The 2021 vintage is complex by nature and required 6 months of ageing on its lees with frequent stirrings in order to conserve aromatic freshness and impart a smooth texture to the wine.

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

TASTING NOTES

Pale golden eye with silvery tinges. The rich and complex nose discloses aromas of exotic fruits and lemon sorbet upholstered by delicate vegetal and mineral notes. The palate is elegant and crunchy with a delicate acidity that lingers on the long and complex finish.

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.