



J. de Villebois

POUILLY-FUMÉ MARNES KIMMÉRIDGIENNES

Originally from the Jurassic Era, the Kimmeridgian marnes form one of the most exceptional terroirs present in the Pouilly-Fumé appellation. This unique terroir, gives rich and powerful wines with great aging potential. The Sauvignon Blanc expresses itself fully and reveals all its complexity and aromatic richness. Thanks to a very rigorous selection of grapes in the vineyard and constant attention in the winery, J. de Villebois captures the nobility of the Sauvignon Blanc from Pouilly-Fumé.

Appellation: Appellation Pouilly-Fumé Contrôlée

Color: White

Variety: 100% Sauvignon Blanc

Style: Dry Residual Sugar 2 grams and unoaked

Alcohol: 12.5%

Serving: 46° -50°F

Aging Potential: 10-15 Years

Tasting Notes: Gold color. A powerful nose, dominated by notes of exotic fruits and candied citrus. A rich and complex palate with beautiful balance, power, and roundness. A very nice length carried by a chiseled acidity that releases the smoky notes, specific to the terroir of the Kimmeridgian marnes.

Vineyard: The Kimmeridgian marnes, which have been present in this terroir for more than 160 million years, transfer their incredible potential to the vines that are grown there. In order to preserve the exceptional character of this terroir, we practice a reasoned management of the soils throughout the year. This Cuvée Terroir comes from our most beautiful plots, consisting of vines more than 40 years old.

Food Pairing: Fantastic as an aperitif, it is also excellent with fish, grilled prawns, scallop carpaccio, oysters, and white meat dishes.

Winemaking: After being tasted, the berries are picked at their optimum maturity. They are then delicately pressed to extract all their aromatic richness. The juice is then traditionally vinified in thermo-regulated vats, with a small part fermented in 228L barrels.

Aging: The aging of this cuvée is carried out on fine lees for six months with regular bâtonnage. The bottling is carried out in November and then the wine rests quietly in our cellars until it reaches its optimum state.

Vegan Practicing