



J. de Villebois

SANCERRE CAILLOTES

The name Caillottes means “pebbles”. This cuvée is named after the calcareous pebbles covering the soil. It is made from grapes grown on the Calcareous soils of the Sancerre appellation from the Upper Oxfordian (145-150m/476-493ft). Caillottes are intense aromatic wines that are very pleasing from a young age.

Appellation: Appellation Sancerre Protégée

Color: White

Variety: 100% Sauvignon Blanc

Style: Dry Residual Sugar 2 grams and lightly oaked

Alcohol: 12.5%

Serving: 46° -50°F

Aging: 10-12 years

Tasting Notes: Light yellow with green highlights. White-fleshed fruits and floral notes weave a very elegant olfactory frame. Straight and supple in attack and fruity, the palate then reveals sweetness on the finish.

Vineyard: The Calcareous pebbles on the soils transfer their incredible potential to the vines. In order to preserve the exceptional character of this terroir, we practice sustainable soil management all year long. This Cuvée Terroir is produced from one of our most beautiful plots, consisting of vines over 20 years old.

Food Pairing: The Caillottes cuvée is greatly enjoyable with fish risotto, salmon marinated with dill, grilled chicken, or a warm goat cheese salad

Winemaking: The grapes are quickly transported to the winery to minimize skin contact before gentle pressing into a pneumatic press. The grape juices are fermented traditionally in stainless steel tanks for 7- 15 days, with a small part (~5%) fermented in 228L oak barrels.

Aging: The newly-made wine is aged on its fine lees in stainless steel tanks for at least six months. It is then blended and bottled in the spring following the harvest.

Vegan Practicing

