



J. de Villebois

SANCERRE LES BOUFFANTS

The Bouffants terroir is a unique south-facing slope made of 100% limestone soils (Caillottes). Overlooked by an old restored windmill and with a superb view on the Sancerre hill, Les Bouffants name originates from the old French word buffer meaning “strong wind”, hence the windmill. This terroir gives a rich and generous wine. It ripens early in the season as the pebbly soils keep the daily heat, which matures the grapes at night.

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: An impression of sweetness emerges from the olfaction through discreet white fleshed fruit aromas. The same sensation of delicacy, enhanced by notes of fruit mousse, characterizes the unctuous and warm palate.

Vineyard: The Caillottes, present on this soil, 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 Parcellaire is produced from one of our most beautiful plots, consisting of vines over 20 years old.

Food Pairing: This Cuvée is greatly enjoyable with fish (cod), white meat dishes (chicken with tarragon), and goat cheeses.

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 during for at least six months. It is then blended and bottled in the spring following the harvest.

Vegan Practicing

