



J. de Villebois

SANCERRE LES MONTS DAMNÉS

La Côte des Monts Damnés is a very steep south and southwest facing slope in Chavignol composed of Kimmeridgian marl (a soil made up of fossilized seashells and clay). This terroir gives roundness, depth, and a great longevity to the wines. It's one of the best plots in Sancerre and since the 11th century, noblemen have fought over its ownership.

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: Bright green-gold color. A powerful nose with white fruit notes, white peach, and pear. Sweet and supple, the palate evolves towards more vivacity, carried by a nice minerality and fresh lemon aromas.

Vineyard: The Kimmeridgian marls, present in 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 Parcelleire is produced from one of our most beautiful plots consisting of vines over 35 years old.

Food Pairing: This cuvée is greatly enjoyable with Fish (Skate wing with capers), grilled prawns, carpaccio of scallops, and white meat dishes (curried turkey breast).

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 6 months. It is then blended and bottled in the spring following the harvest.

Vegan Practicing

