



J. de Villebois

SAUVIGNON BLANC VAL DE LOIRE

Enjoy the Sauvignon Blanc varietal character shining through from the racy Loire terroir. Made according to the strictest rules, this Sauvignon Blanc proudly represents THE Sauvignon Blanc and THE Val de Loire terroirs. Our Sauvignon Blanc confirms that the Loire Valley remains an international benchmark for stylish and elegant Sauvignon Blanc!

Appellation: Indication Géographique Protégée Val de Loire

Color: White

Variety: 100% Sauvignon Blanc

Style: Dry Residual Sugar 2 grams and unoaked

Alcohol: 12.0%

Serving: 46° -50°F

Aging: 2-4 years

Tasting Notes: Clear color with some green glints. Intense gooseberry and citrus flavors on the nose. The palate bursts with strong aromas (black currant and green asparagus) complimenting a refreshing acidity.

Vineyard: Produced on the Loire River banks on clay with flints soils.

Food Pairing: Great to enjoy with cold meats, seafood, and goat cheese.

Winemaking: The grapes are machine-picked at night to preserve the fruit flavors. Immediately after picking, the grapes are gently pressed and the juice is fermented traditionally in tanks for 15-21 days.

Aging: To preserve its fermentation flavors, the newly-made wine is aged in stainless steel tanks on its fine lees for six months. It is bottled in the spring following the harvest.

Vegan Practicing

