



J. de Villebois

SANCERRE TERRES BLANCHES

Made from grapes grown in the western area of the Sancerre appellation (140-145m/460-476ft), the Kimmeridgien soils are identified as the calcareous marls of Saint-Doulchard and the marls of Buzançais. The soils are made up of deep clay with calcareous flat stones on the surface. The name Terres Blanches, meaning “white earth”, comes from the stones that cover the topsoils and give the impression of it being a “white land”. They produce generous long-lasting wines that fully reveal their potential after 12 months.

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: With sliced citrus fruit and primary Sauvignon Blanc notes, the nose is intense. The first sensation is round, ample but fluid, and the palate is very well-balanced with different flavors. It finishes with beautiful citrus fruit notes.

Vineyard: The Terres Blanches, 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 Terroir is produced from our most beautiful plots, consisting of vines over 25 years old.

Food Pairing: The Terres Blanches Cuvée is greatly enjoyable with fried scallops in butter and soy sauce, fish with lemon juice, sliced chicken, and goat cheese.

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 fermented in 228L 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