



*J. de Villebois*

2022  
TOURAINÉ  
CHENONCEAUX

• *Savignon Blanc* •



The mythical Touraine Chenonceaux appellation joins the J. de Villebois wine collection! Tasting our Touraine Chenonceaux cuvée is like meeting the exceptional terroir of the appellation, its Art de Vivre and its heritage. Reflecting our vineyard, our climate and our know-how, this cuvee is worthy of the greatest Sauvignon Blancs of the Loire region!

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**Appellation:** Appellation d'Origine Protégée

**Color:** White

**Variety:** 100% Sauvignon Blanc

**Vintage:** 2022

**Serving Notes:** 8-10°C

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**Tasting Notes:** Golden yellow hue and intense, complex nose. The bouquet offers the characteristic aromas of the Sauvignon Blanc varietal, from exotic fruits to citrus sorbet, as well as mineral, flinty notes imparted by the terroir of this appellation. The palate is smooth, well-balanced and remarkably persistent.

**Vineyard:** From vineyards scattered throughout the Touraine Chenonceaux appellation, it represents the excellent Sauvignon Blanc of the Loire. For the wine to express itself fully we look for deep, rich soils in which the Sauvignon grows without constraints. The vines are carefully selected for their aromatic potential and the quality of their grapes.

**Winemaking and Aging:** This unique wine is made from our old vine parcels planted in clay and flint soils on the Cher hillsides. The parcels are carefully selected and the wine undergoes cold stabilization for 10 days followed by 9 months of ageing. The result is an authentic and exceptionally high quality Chenonceaux.

**Food pairing:** The terroir and the fruit coexist harmoniously. Versatile, seductive, we recommend it with summer salads, mussels mariniere, cod on the griddle with grilled vegetables.