



J. de Villebois

CHÊNE À LA ROULINE 2022

SANCERRE BLANC

For J. de Villebois, these cuvées are an accomplishment. Every vineyard plot has been meticulously chosen, guided by discernible and imperceptible criteria, considering factors such as sun exposure, soil composition, elevation, and climate. Once combined, these selected elements still had to “speak” to our winemakers, expressing something they wouldn’t fully control, something that would surpass them, yet they would manage to tame, much like riders taming their horses. There was no question of imposing anything on our vines and lands; we had to be worthy of them to transform them into wine. Just as a magnificent stallion surrenders its will to the rider, allowing them to conquer obstacles and execute extraordinary movements. We are privileged not only to choose but also to be chosen.

Terroir: The “Chêne à la Rouline” plot is located at the edge of the Orme aux Loups forest, not far from the “Garences” area. The presence of the forest creates a remarkable ecosystem, as it is well-preserved, providing better protection for the plot against extreme heat and reducing the risk of water stress. As the estate’s highest parcel, it overlooks the entire valley and offers a glimpse of the Sancerre peak. Thanks to its exposure and the quality of its berries, this plot unlocks an exceptional aromatic potential and aging capacity.

Harvest, Vinification & Aging: Just a few days before the harvest, vigilance never wavered under our winemakers’ watchful eyes. The berries are sampled and tasted daily. The maturity must be perfect, and this perfection can declare itself from one day to the next, lasting only for a moment. The first cut of the secateurs is made on September 10th, 2022. The grapes are swiftly transferred to the winery and pressed. We conducted a cold liquid settling for five days at 10-11°C (50°-52°F). The juices were then clarified and transferred to a concrete tank for fermentation, which continued uninterrupted for 20 days. Meanwhile, 20% of the juices underwent fermentation in 450-liter oak barrels for the same duration. Regular topping-off and lees stirring were performed during the 10-month aging period, separately in barrel and tank: three times a week for one month, then twice a week for two months, and finally once a week until their blending a few days before bottling.

Winemaker’s Philosophy: Everything is unique in this plot, from the ecosystem to the terroir and its old vines. We aim to capture and convey these elements, allowing their singularity to express itself fully. To add substance, we have retained the pressed juice and extended contact with the lees through cold stabilization. 20% of the juice was fermented in 450L oak barrels sourced from the Bertranges forest, a local forest in our region. The larger barrels reduce the oxygen proportion, prolonging the aging process and imparting a subtle woody influence. The winemaking techniques have been carefully crafted to showcase the terroir from a robust, powerful perspective with great aging potential.

Tasting Notes: Pale yellow robe. The nose reveals aromas of exotic fruits, gingerbread, and white flowers (elderflower and acacia). The palate is well-balanced and light, with a captivating finish.

Average age of the vines: 41 years | Area: 1.65 Ha | 7,000 vines/Ha - 112 rows | Altitude: 280m
Exposure: South-East | Harvest: September 10th, 2022 | Village: Sancerre
Grape: Sauvignon Blanc | Terroir: Caillottes |



Vegan
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