



J. de Villebois

LES VIGNES DE TRÉLEAU 2022

POUILLY-FUMÉ

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: Located in the northeastern part of the Pouilly-Fumé appellation, adjacent to the village of Saint Laurent l’Abbaye, our plot is backed by the small forest of St Martin. The terroir of “Vignes de Tréleau” is truly unique. Covered predominantly with flint, it blends with a marl layer on one side. This combination results in naturally balanced wines.

Harvest, Vinification & Aging: To achieve perfect ripeness, we continuously postponed the harvest date. The grapes were tasted daily to determine the ideal moment for picking. The starting signal was given on September 12th, 2022; the grapes were golden with a beautiful balance of sugar and acidity, displaying homogeneous ripeness across the plot. Upon arrival at the cellar, the Sauvignon Blanc grapes were promptly pressed, and only the free-run juice was retained. We then conducted a cold settling process to encourage contact between the juice and lees, allowing them to mingle for five days at 10-11°C (50°-52°F). The juices were subsequently transferred to temperature-controlled stainless steel tanks for alcoholic fermentation, which lasted 25 days at 17-18°C (63°-64°F). Regular stirring was performed: three times a week for one month, twice a week for two months, and finally, once a week. This process helped keep the lees in suspension and enriched the clear juice. After spending eight months on fine lees to enhance aroma extraction, the wine was bottled with the utmost care.

Winemaker’s Philosophy: A unique parcel composed of two distinct terroirs! This beautiful plot of Pouilly-Fumé, gently sloping, holds remarkable features as it sits on a geological fault line. In the lower part of the plot, the soil consists of marl, while glimpses of White Flint can be seen as we ascend the rows. This geological phenomenon adds significant complexity to this dual terroir. In this somewhat atypical vintage, notably due to a sweltering summer, we adopted a classic approach with minimal intervention, allowing the terroir to express itself fully. We aim to unveil a timely Pouilly-Fumé with an unconventional profile characterized by richness and indulgence.

Tasting Notes: The wine showcases a yellow robe with green reflections. On the nose, it exudes aromas of spring flowers, candied fruits, quince, and pepper. The palate is generous and round, with a textured mouthfeel highlighting candied fruit flavors.

Average age of the vines: 26 years | Area: 0.34 Ha | 7,000 vines/Ha 18 rows | Altitude: 175m
Exposure: West | Harvest: September 12th, 2022 | Village: St. Martin sur Nohain
Grape: Sauvignon Blanc | Terroir: Marnes et Silex |



Vegan
practicing