



*J. de Villebois*

## SANCERRE BLANC 2023

'Centre Loire' (upper Loire) is the part of the Loire on the continental side and also on the sentimental side where the heart of the Sauvignon Blanc beats. The evocation of envy, greed by these appellations creates a rare alchemy... J. de Villebois continues his work of exploration, quest, and to listen in order to fully feel the nuances of these soils. This work, which is to stay as close as possible to the terroirs and the winegrowers, has enabled Villebois to create a range of wines. Discover the Villebois spirit that is infused in the heart of each wine in every range, like an extra soul that reveals more than just sensations and emotions.

**Wine Description:** Star appellation, Sancerre is the benchmark for Sauvignon Blanc! The Villebois team works on the 3 terroirs of the appellation to produce a Sancerre in its image, contemporary and respectful of traditions! Its personality is expressed by an unusual aromatic intensity. Its mouth is smooth, fruity, modern. The terroir supports the palate but does not dominate it, it accompanies the aromatic palette (lemon zest and gooseberry). An iconic cuvée which is gradually establishing itself as a reference in Sancerre!

**Vineyard:** Our Sancerre Blanc J. de Villebois is assembled from 3 Sancerre terroirs: Caillottes (small limestone), Terres Blanches (fossilized marl) and Silex (flint). Our vines are managed with care and following reasoned eco agricultural principles. Each year the proportion of the different terroirs varies according to the vintage: each plot is picked at its aromatic peak before being vinified according to its terroir. This signature cuvée is the result of a meticulous blend of plots and terroirs.

**Terroir:** We seek very ripe, almost crystalized citrus fruit notes in our white Sancerre. With the different terroirs, we succeeded again this year in obtaining a profile of great rectitude. The vintage brought freshness, balance and amplitude to this wine.

**Food Pairing:** Excellent on its own or as an aperitif, it is delicious with shellfish or goat cheese from the Loire Valley. (Crottin de Chavignol, Selles-sur-Cher, Sainte-Maure-de-Touraine)

**Tasting Notes:** A lovely gold hue with yellow gleams. The nose, at first discreet, opens gradually with citrus notes such as mandarin, yuzu, and pink grapefruit. The mouth is full and textured with fresh white fruit and citrus. A wine full of elegant freshness, accompanied by mineral and saline notes and a fine touch of bitterness on the long, persistent finish.

**Serving Temperature:** 46°-50°F



Vegan  
practicing

