



*J. de Villebois*

## SANCERRE BLANC LES BELTINS 2022

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 on the heights of Ménétréol, this plot offers a unique and enchanting panorama, especially during autumn sunrises. In front of it, the Loire River and its branches meander, distinguishable among the surrounding trees. To the left, the peak of Sancerre stands proudly, revealing glimpses of the Castle and its ancient cedar tree. On the ground, a thick carpet of flint covers the rows where our vines are deeply rooted. Over the years, we have recognized the unique characteristics of this terroir, and by choosing to isolate it, we allow it to express its singularity fully.

**Harvest, Vinification and Aging:** Being an exceptionally early-ripening terroir, this plot was the first to be harvested on September 6th, 2022. The berries were perfectly ripe. After a delicate pressing, the juices were transferred to a settling tank for 24 hours at 10-11°C (50°-52°F). To preserve the fruit’s purity as much as possible, rough racking was performed at a higher turbidity before starting the fermentation. The juices were then transferred to a concrete tank, where the fermentation was uninterrupted for 18 days. Additionally, 10% of the juices underwent fermentation in 300-liter oak barrels for 21 days. Regular topping and lees stirring were carried out throughout the aging period: 3 times a week for one month, two times a week for two months, and finally, once a week. The aging process lasted ten months on fine lees in the tank and Burgundian barrels before being blended a few days before bottling.

**Winemaker’s Philosophy:** The Beltins parcel is covered with Silex, and working the soils there is extremely challenging! With this cuvée, we aim to capture the savory texture of the terroir known as “Silex.” To achieve this, we performed a very gentle clarification followed by alcoholic fermentation of 10% of the juice in 300-liter oak barrels with double toasting. The double toasting involves a stronger toasting of the wood, which imparts toasted aromas to the wine reminiscent of the “smoky” taste of gunflint. The juices fermented in Burgundian barrels bring refinement and a delicate tension to the wine.

### Technical Information:

Average age of the vines: 52 years | Area: 1.48 Ha | 7,000 vines/Ha -35 rows | Altitude: 238m Exposure: East | Harvest: September 6th, 2022 | Village: Ménétréol-sous-Sancerre

Grape: Sauvignon Blanc | Terroir: Silex |

**Tasting Notes:** Golden yellow robe. Intensely smoky aromas, grilled fruits, and licorice liqueur on the nose. The palate is refined and elegant.



Vegan  
practicing

