



J. de Villebois

POUILLY-FUMÉ 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.

Pouilly-Fumé:

Pouilly-Fumé is a magical name, thoughts immediately associates it with the great white wines of the Loire! Noble appellation par excellence, promoted around the world for several decades by its gentlemen farmers, J. de Villebois is part of this aristocratic lineage of the appellation. It is a sleeping beauty nestled in the meanders of the Loire, a bewitching mosaic of terroirs. J. de Villebois endeavours passionately to produce an emblematic cuvée and to carry the colours of the appellation forward.

Vintage 2023:

We always seek a certain richness and of course, finesse, in our Pouilly-Fumé. Even though the weather in 2023 was hot, the viticultural year 2023 was cooler than in previous vintages. The wines have good balance, with a typically Loire profile, and immense aromatic freshness.

Tasting Notes: A pale colour with gleaming highlights. The nose reveals nuances of citrus, from the flower and the pulp, to the zest, complemented by delicately smoky notes. The palate is fresh, full and mouth-watering, with citrus zest, soft spices and a saline minerality. The lingering finish is superb with magnificent bitter undertones.

Vineyard: Located slightly overlooking the Loire, the vineyard benefits from intense light and mild temperatures. Our vineyard is cultivated without the addition of synthetic products in order to preserve the microbiology of the soils and the development of the vines. Yields are controlled thanks to a varied quality of the vines (great diversity in the age of the plantations and the origin of the vines).

Food Pairing: Gourmet wine par excellence, it will delight your fish with a sauce and seafood. Fruity and intense, it can also be enjoyed alone with friends or, as in the new world, as an aperitif around a cheese platter with crackers!

Winemaking: The grapes are quickly transported to the winery to minimize skin contact before gentle pressing into a pneumatic press. The grape juices are fermented traditionally in stainless steel tanks for 7-15 days.

Serving: 61°-64°F



Vegan
practicing