



J. de Villebois

SAUVIGNON BLANC

The recently created Vin de France appellation is a fantastic opportunity for J. de Villebois to work with multiple terroirs. Made from Sauvignon Blanc grapes grown on the Atlantic Coast and in the Loire Valley, our wine is stunning. Thanks to J. de Villebois' expertise with the Sauvignon Blanc grape in the Loire Valley, we've been able to deliver a wine both high-end AND affordable!

Appellation: Vin de France

Color: White

Variety: 100% Sauvignon Blanc

Style: Dry Residual Sugar 2 grams and unoaked

Alcohol: 12.5%

Serving: 46° -50°F

Tasting Notes: Green-yellow color with a bouquet of ripe fruit aromas on the nose. A big and smooth structure. A harmonious blend reminiscent of the taste of ripe Sauvignon Blanc berries. A savory French Sauvignon Blanc grown on carefully selected terroirs.

Vineyard: Made from Sauvignon Blanc grapes grown in the Loire Valley and on the Atlantic Coast.

Food Pairing: Great to enjoy with cold meats, seafood and goat cheese.

Winemaking: The grapes are machine-picked at night to preserve the fruit flavors. Immediately after picking, the grapes are gently pressed and the juice is fermented traditionally in tanks for 15-21 days.

Aging: To preserve its fermentation flavors, the newly-made wine is aged in stainless steel tanks on its fine lees for six months. It is bottled in the spring following the harvest.

Vegan Practicing

