



J. de Villebois

MENETOU-SALON 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.

VINEYARD: The topography gradually fades when traveling from Sancerre to Bourges! Defying this trend, the Menetou-Salon vineyards stretches out gingerly and then disappears at the foot of the Berrichonne cathedral. Planted on the multiple slopes between the plateau of the Pays Fort and the plains of the Loire, the appellation is the natural extension of Sancerre to the west. Drawing its reputation from the homogeneity of its unique terroir (Terres Blanches as in Sancerre) Menetou-Salon is gradually establishing itself in the wine world through its dashing style and trendy image!

VINEYARD: A rarity, the appellation’s terroir is very homogeneous (100% Terres Blanches)! To add complexity to our Menetou-Salon, we select plots with different exposures, varied plant material and differing ages. This substantive work combined with a management respectful of the environment (mechanical weeding, setting up beehives...) allows us to obtain varied and complementary styles!

TERROIR: 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: ‘Fresh and invigorating in its youth, we recommend that you share it with cured meats, cold black pudding, rillons or on a hot goat cheese salad. Tasting Notes: Pale yellow hue. The nose opens up with floral notes which, after a few swirls in the glass, evolve towards rich and complex aromas of fresh citrus fruits, peach and yellow spice. The palate is exceptionally elegant with a rich and unctuous mouthfeel. Serving Temperature: 46°-50°F

