



J. de Villebois

CHÊNE MARCHAND

2023

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 chosen elements still had to “speak” to our winemakers, that is, express something that 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: In choosing this parcel, we have embraced one of the most exquisite terroirs in the Sancerre appellation. For generations, the wines crafted from this parcel have earned a distinct reputation within the region. Now an emblematic site, the ‘Le Chêne Marchand’ plot is regarded as one of Sancerre’s “grand crus.” This cuvée is meticulously crafted in small quantities.

HARVEST, VINIFICATION AND AGING: Prior to being harvested, the plot was meticulously monitored by our winemaker, with daily tasting of the grapes. On this parcel, we decided to harvest at the right balance, ensuring both crispness and concentration. The first secateurs cuts were made on September 21. Upon arrival at the winery, the grapes were gently pressed. We carried out a cold liquid stabilization for three days at 10°-11°C (50°-52°F), followed by a ‘coarse’ racking with higher turbidity before fermentation. The fermentation process was long, lasting uninterrupted for 24 days in stainless steel tanks. Meanwhile, 17% of the juices fermented in 450-liter oak barrels for 25 days. Regular topping-off and lees stirring were performed throughout the 10-month aging process: three times a week for one month, then twice a week for two months, and finally once a week until the wines from tanks and oak barrels were blended, just a few days before bottling.

WINEMAKER’S PHILOSOPHY: “Grand cru” from an emblematic plot of the Sancerre appellation, “Le Chêne Marchand” receives the utmost attention in the vineyard and in the cellar. Our objective is to achieve a rich, indulgent profile with a touch of sweetness. Thanks to the sunny and dry weather during the harvest season, the berries were in excellent sanitary condition. We retained the press juices in the blend and cold settled the juices before performing a coarse settling. We chose a relatively “extended” fermentation, with less of 20% of the cuvée fermented in 450-liter oak barrels to enhance the expression of the “Griottes” terroir.

TECHNICAL DESCRIPTION: Average age of the vines: 33 years • Area: 0.3 Ha • 7,000 vines/ha - 34 rows • Altitude: 258m • Exposure: South-East • Harvest: September 21st 2023 • Village: Bué • Grape: Sauvignon Blanc • Terroir: Griottes

TASTING NOTES: The wine has a pale gold color with light yellow reflections. On the nose, it captivates with notes of citrus zest, white fruits, and a delicate hint of chestnut. The attack is soft and fruity, leading into a rich palate beautifully balanced between freshness and fruit. Its fine and elegant structure shapes a wine of remarkable density. The finish, subtly enhanced by woody nuances and a touch of salinity, brings the tasting to a refined conclusion.

