



J. de Villebois

TOURAINÉ SAUVIGNON BLANC 2024

The Loire Valley is full of hidden treasures! Architecture, gastronomy, the art of living, it has all the ingredients. Attracted by this incredible land of excellence since the Renaissance, J. de Villebois settled happily in this inspiring environment. Passionate about Sauvignon Blanc, he pursued and found the stimulating diversity of the Loire Valley. Land of origin of Villebois wines, it is at the heart of our activity. The richness of these terroirs continues to surprise us, a land filled with history, the Loire Valley is today more modern than ever and has all the attributes to establish itself as the new promised land of Sauvignon Blanc!

TERROIR: Captivated by Touraine and its terroirs, J. de Villebois is a dynamic ambassador for the region! Touraine inspires by its landscapes, its expanse and its colors. Producing Sauvignon Blanc there is self-evident... however, even if the region is mild, it is not easily tamed. A demanding, restrictive terroir, very sensitive to oceanic influences, it is also capricious. Patience and perseverance are necessary virtues to understand these versatile terroirs. We are making progress year after year in our quest for excellence and in the production of this emblematic Cuvée.

VINEYARD: The Sologne plateau stretches from the Loire (in the North) to the banks of the Cher (in the South). The vineyard thrives on the sandy clays of the plateau and the flinty clays of the Cher Valley. Composed of a multitude of plots, like a mosaic, we exploit these differences to obtain the greatest possible complexity. Cultivation practices are adapted to the specificities of the many terroirs. In keeping with traditions, the objective is to reach optimal maturity each year for the individual plots.

FOOD PAIRING: An excellent ambassador of his region, he excels with goat cheeses from the Loire Valley, Valançay, Sainte Maure de Touraine or Selles sur Cher. We also love it with green asparagus or as an aperitif!

TECHNICAL DESCRIPTION: Serving temperature: 8-10°C (46°-50°F)

TASTING NOTES: The wine has a pale color with green reflections. The nose opens with aromas of white flowers, complemented by notes of boxwood and exotic fruits. On the palate, freshness and liveliness are expressed through a beautiful balance of citrus and exotic fruits, enhanced by a saline minerality and a delicate bitterness from citrus zest and pith. The long, saline finish leaves a pleasant mouthwatering sensation.

VINTAGE: Although the year brought slightly more subdued and less exotic notes than usual, our 2024 Touraine perfectly reflects the aromatic profile we aim for. Its finish, marked by beautiful freshness, offers a lively and refreshing mouthfeel.

