

CENTRE LOIRE

Sancerre

Sancerre
Rosé

Sancerre
Rouge

Pouilly-Fumé

Menetou-Salon
Blanc

Quincy

'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.

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

Gastronomic 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!

Sauvignon Blanc / Serving temperature: 8-10°C

MILLÉSIME 2024

The Pouilly-Fumé appellation faced some challenges during the 2024 growing season, but in the end, the vintage remains true to its signature style. The expressive and refined nose reveals beautiful complexity. The flint soils contribute their characteristic precision, while the clay lends body, creating a perfectly balanced wine. Careful work on the lees has enhanced the structure, adding even greater depth.

Tasting notes

The wine presents a pale color with yellow highlights. The refined and expressive nose reveals aromas of green citrus and blackcurrant bud, enhanced by notes of sansho pepper and exotic spices. On the palate, minerality shines through with vibrant green citrus and mandarin freshness, supported by subtle grapefruit zest bitterness. Balance and elegance take center stage, leading to a long finish with a pleasant saline touch.