

AOC SANCERRE WHITE

LA VILLAUDIÈRE

BLENDING

« A great wine comes from good grapes and vines that are cultivated with Purity, Singularity and Mastery »



Terroir

Spread across 68 plots, our vines are 40 years old on average. With a mainly south-east exposure, the ripening process takes place slowly here. Grown sustainably for more than 20 years, each year we try to evolve our growing techniques. Our white Sancerre's typicity is due to the blend of the two main Sancerre terroirs. Firstly, the great clay-limestone slopes called "Terres Blanches" by the locals, which deliver more complex, structured and round wines due to the clay. The dry and rocky limestone slopes, known locally as "Caillottes", create fruity wines with floral hints, which are lively and full of freshness. Lastly, the slopes, rich in flint or "Chailloux" (shale), produce firm, mineral wines with a personality marked by those famous notes of flint. Our Sauvignon variety finds its true home in these three soil types.

Winemaking

Pressing is carried out less than three hours following harvesting. After 12 to 14 hours' settling, the must is put into temperature-controlled stainless- steel tanks where fermentation takes place at temperatures between 15 and 20°C. After fermentation, a first racking is carried out to remove the first lees. We start bottling in spring after clarifying and stabilising.

Tasting notes

A clear, light yellow colour with golden tints. The nose is expressive, combining floral aromas with white peaches and exotic fruit (pineapple, passion fruit). A bold attack harmoniously combines with freshness and tension on the palate, and is followed by a long powerful finish, bringing out a beautiful minerality.

Food pairing

Pairing food with the right wine is important. A successful pairing can transform a meal into a veritable moment of pleasure and conviviality. Served between 10 to 12 C, this dynamic and delicious wine should be enjoyed in its youth. This wine has great personality which is perfect for a buffet and drinks party, served with vol-au-vents, fish, shellfish, oysters or a mussel cassolette.

Certified HVE

