

'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.



SANCERRE BLANC

Star appellation, Sancerre is the benchmark for Sauvignon Blanc! The Villebois team works on the 3 terroirs of the appellation to produce a Sancerre in its image, contemporary and **respectful of traditions!** Its personality is expressed by **an unusual aromatic intensity. Its mouth is smooth, fruity, modern.** The terroir supports the palate but does not dominate it, it accompanies the aromatic palette (lemon zest and gooseberry). An iconic cuvée which is gradually establishing itself as a reference in Sancerre!

VINEYARD

Our Sancerre Blanc J. de Villebois is assembled from 3 Sancerre terroirs: Caillottes (small limestone), Terres Blanches (fossilized marl) and Silex (flint). Our vines are managed with care and following reasoned eco agricultural principles. Each year the proportion of the different terroirs varies according to the vintage: each plot is picked at its aromatic peak before being vinified according to its terroir. This signature cuvée is the result of a meticulous blend of plots and terroirs.

FOOD PAIRING

Excellent on its own or as an **aperitif**, it is delicious with **shellfish** or **goat cheese from the Loire Valley**. (Crottin de Chavignol, Selles-sur-Cher, Sainte-Maure-de-Touraine)

Sauvignon Blanc / Serving temperature: 8-10°C

MILLÉSIME 2025

In our Sancerre 2025, Silex stands out as the dominant expression, fully revealing the typicity of the terroir. Fermentation took place in concrete and stainless steel tanks. The nose, with its delicately restrained aromatics, opens onto a fresh, mouthwatering palate that unfolds with finesse and elegance. A beautiful signature of the vintage.

Tasting notes

The wine shows a bright lemon-yellow color. The nose, initially subtle, opens up to aromas of citrus, pink grapefruit, and white fruits such as pear. The palate is fresh on the attack, then reveals a rich, rounded texture, unveiling a fine saline minerality that gives structure to the fruit flavors. Harmony prevails between freshness and fruitiness, leading to an elegant finish.