

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!



SAUVIGNON BLANC VAL DE LOIRE

The unique one! At the very beginning, in 2004, this was the first and only Sauvignon Blanc produced by J. de Villebois. The family has grown a lot but this is still the favourite! Probably because it best embodies the Villebois spirit... Racy, free, inimitable, it is the synthesis of the Loire identity. Becoming, it fondly welcomes the figures of speech of our winemakers! Timeless, it is the spearhead of our Loire Sauvignon. A consolidation of our know-how, each sip transports you to the heart of the Loire Castles.

VINEYARD

Originating from vineyards scattered in different areas of the Loire Valley, it amply represents Loire Sauvignon Blanc. To allow it to fully express its pedigree, we solicit deep, rich soils in which Sauvignon grows without constraints. Young vines are favoured for their vigour and the aromatic intensity of their grapes.

FOOD PAIRING

An ambassador of the Loire, this is a true globetrotter who sublimes the most varied cuisines : **Creole, West Indian, Asian, Greek or French**. Its tension and aromas stand out and will enhance any dish!

Sauvignon Blanc / Serving temperature: 8-10°C

MILLÉSIME 2025

Harvest began on August 18, but the main picking took place during the week of August 25-29 under ideal conditions. In this 2025 vintage, the nose opens with notes of sage and citrus, such as grapefruit, and is balanced on the palate, characterized by its salinity. The fermentations, which progressed very well, reveal typical nuances of flowers and white fruits, everything we aim to express in our Loire Sauvignon Blanc.

Tasting notes

The wine has a pale color with golden highlights. The nose, initially floral, combines notes of grapefruit and citrus blossoms, bringing a subtly spicy balance. The palate is fresh and intense, with flavors of pomelo and grapefruit, white peach, and a pleasant citrus zest bitterness. The finish is long, spicy, and mouthwatering.