

Domaine de la Villaudière, Sancerre 2018



Steely mineral tones are complemented by fresh grapefruit and white pepper through to a long and mouthwatering finish.

Producer Note

Domaine de la Villaudière is owned by Jean-Marie Reverdy together with his son Guillaume. Handed down through several generations, this 15 hectare family estate overlooks the pretty village of Verdigny. The unique location offers stunning views of the famous Sancerre hill and its vineyards. Patience, perseverance and precision are the bywords of all those involved in Domaine de la Villaudière. From the management of the vineyards to the production of the wines, the family continues to build on the work begun by the previous generations, which gives their wines a captivating blend of authenticity and modernity.

Vintage

The winter was cold and wet, followed by a temperate spring with plenty of rainfall which helped to create water reserves in the soil. The summer was scorching hot, allowing the grapes to reach maturity. The warm weather continued in autumn, up until harvest.

Vineyard

Covering 28 plots, the vineyards are over thirty years old on average. For over 20 years, the vines have been cultivated according to sustainable methods with a reduced use of chemicals, known in French as 'la lutte raisonnée'. Enjoying an easterly exposure, ripening is slow and gradual helping to build concentrated flavours in the grapes, while retaining refreshing acidity. The vines are partially thinned in July to maintain good health throughout the growing cycle and to encourage a good phenolic maturity. This cuvée is the result of a blend of the two main Sancerre soil types. The vast calcareous clay slopes locally referred to as 'Terres Blanches' produce wines that are more complex, robust and with more texture as a result of the clay content. The dry, stony limestone hills locally known as 'Caillotes' produce fresh, fruity wines with floral nuances, with lovely acidity. This cuvée achieves the optimum balance between the two.

Winemaking

The grapes were pressed within three hours of harvesting. After settling for 12 to 24 hours, the must was fermented in stainless steel temperature controlled tanks between 15 and 20°C. At the end of fermentation, the initial racking was carried out to remove the gross lees. Bottling began in the spring, following blending, clarification and the stabilisation of the wine.

Tasting Note

Expressive on the nose, combining floral fragrances with aromas of white peach and exotic pineapple and passion fruit. Beautifully balanced, the wine is underpinned by freshness and powerful, long-lasting acidity on the finish, revealing a lovely minerality. Classic Sancerre from a top grower.

Grape

Sauvignon Blanc 100%



Winemaker:	Jean-Marie Reverdy
Region:	Loire
Sub region:	Sancerre
Country:	France
Alcohol:	13%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	1.3
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5072018A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork