



FLASCHENPOST

Sancerre Blanc AOP 2022 - J. de Villebois

About the wine

As early as the 12th century, the de Villebois family had a significant influence on the wine trade in the region. After emigrating to Holland in the 19th century, the de Villebois family returned to the Loire and back to their roots in 1996. As early as 2006, their first vintage, their vision sprouted: Focus Sauvignon Blanc, telling a story along the Loire and at the same time the self-imposed task of producing the best. With Patrice Merceron, they have brought a real Loire wine child on board as their technical director. Year after year, they work tirelessly to better understand their terroir and what nature tells them. They are part of the association "Vignerons Engagés en Développement Durable" and "Sustainable Winegrowing" certified. They practice and practice comprehensive, sustainable circular viticulture, whether socially or ecologically.



[J. de Villebois](#)



Bio



[White wine](#) | 75cl



[France](#), [Loire](#)



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100% Sauvignon Blanc



Wildcat - Strays smoothly, attacks suddenly and out of nowhere. Subtle, surprising and complex at the same time, fully ripe gooseberry, fresh mango, candied lemon, salt lemon and flint, soft and intense at first, then firm and with an unbelievable amount of pull. A flatterer with character, cheeked up! Definitely makes you want more and has favorite potential.

Selective harvesting at night in cool temperatures. Gentle direct pressing, cold stabilization of the must over 8 days, followed by slow, cool fermentation of each layer separately (micro vinification) in steel tanks, after blending, ageing for 6 months on the yeast with stirring (batonnage) also in steel tanks.