

The Best Wines To Enjoy This Spring

With some light reds, refreshing whites, bubbles galore, and some non-alcoholic versions, too, these are our finest picks for a top tiple this season.

By [Natasha Heard](#) | April 2, 2026

The promise of sunnier and longer days lie ahead and with that comes the prospect of socialising with Easter feasts, garden parties, barbecues and sunny soirees that invite the opportunity for great food accompanied by some winning wines.

With some light reds, refreshing whites, bubbles galore, and some non-alcoholic versions, too, these are our finest picks for a top tiple this season.

Touraine Sauvignon Blanc J. De Villebois



The appearance of the Touraine Sauvignon Blanc is pale with lemon-yellow highlights, while the nose opens with notes of citrus blossoms and lily of the valley, accompanied by exotic and spicy nuances. On the palate, the mouthfeel is round and fresh. Exotic flavours fill the palate and express themselves through a pleasant balance between bitterness and spice. The finish is long and entirely fruit-forward.

An excellent ambassador for its region, the Touraine Sauvignon Blanc J. de Villebois pairs perfectly with Loire Valley goat cheeses: Valençay, Sainte-Maure-de-Touraine, or Selles-sur-Cher. It is delightful as an aperitif, but also with crisp green asparagus served with a touch of fleur de sel and a drizzle of olive oil.

Price: £16.25

Where to buy: strictlywine.co.uk

Pouilly Fumé J. De Villebois



The colour of the Pouilly-Fumé J. de Villebois is a vivacious lemon yellow, while the nose is fine and expressive, revealing green citrus accompanied by exotic and spicy nuances of lemongrass and white pepper. The mouthfeel is soft, followed by pleasant flavours of citrus and zesty peel. A fresh, saline minerality comes through, punctuated by a hint of bitterness. Lemongrass notes integrate into the whole and linger into a refreshing finish.

A gastronomic wine par excellence, this wine will delight when paired with fish in sauce and seafood. Fruity and intense, it is also enjoyed on its own as an aperitif with friends, or alongside a cheese platter.

Price: £27.25

Where to buy: jdevillebois.fr

Sancerre Rosé J. De Villebois



The look of this Sancerre rosé is a deep and luminous coral pink. The expressive nose first reveals delicate floral notes, followed by aromas of crushed strawberry, juicy cherry, and pear drops (English candy), subtly underscored by a milky note. The mouthfeel, lively and fresh, opens onto a silky and harmonious palate that stretches toward a delicately spicy finish, marked by blood orange and vineyard peach.

A magnificent bottle to brighten up the table and every dish, J. de Villebois Sancerre Rosé pairs perfectly with spring or summer salads, vegetable skewers, and black olive tapenade for an aperitif.

Price: £25.25

Where to buy: [kosherwine.co.uk](https://www.kosherwine.co.uk)

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