DOMAINE DE LA VILLAUDIÈRE

Sancerre White "Le Paradis"

Winemaker
Guillaume Reverdy

Wine region
Loire Valley

Story

Nestled among vineyards and offering a panoramic view of the renowned village of Verdigny, this family estate has been cherished across multiple generations. The captivating Domaine de la Villaudiere is currently under the skilled stewardship of Jean-Marie Reverdy, with his wife Catherine and their son Guillaume. Their youngest son, Baptiste, shares their passion for wine and plans to contribute to the family business once he completes his studies.

Vineyard

This hillside plot, situated near Piton de Sancerre, boasts 60-year-old vines facing southeast within a superb limestone terroir. Certified as High Environmental Value (HEV) level 3, the vineyard employs regular ploughing and respectful cultivation techniques to express the unique qualities of the Sauvignon grape variety. The goal is to harvest healthy, fragrant grapes for high-quality, well-controlled barrel aging.

Vinification

Grapes are carefully harvested, gently pressed, and their juice settled in cold temperatures for 12-16 hours. Afterward, it undergoes alcoholic fermentation in temperature-controlled stainless-steel tanks, followed by 12 months of aging in used 228-liter barrels.

Tasting Notes

Pale gold color in the glass. The nose is of grapefruit, hawthorn, fresh herbs and white pepper. On the palate, the wine is plump and fleshy which is followed by tension over the saline, chalky structure that tightens and stretches the wine.

Food Pairing

This wine is perfect with scallop risotto, blanquette of monkfish tail, or with cheese board.

QUICK FACTS

Variety
100% Sauvignon Blanc.

Aging
Stainless Steel Tanks.

Farming
Sustainable Agriculture.