DOMAINE DE LA VILLAUDIÈRE

Sancerre White

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

With 68 plots featuring vines averaging 40 years in age, the vineyard benefits from southeast exposure, ensuring gradual ripening. Sustainably farmed for over two decades, techniques evolve annually. The white Sancerre blend combines two unique terroirs: «Terres Blanches» clay-limestone slopes for complex, structured wines, and «Caillottes» dry limestone slopes for lively, fruity expressions.

Vinification

The grapes are pressed within three hours of harvesting. Following a settling period of 12 to 14 hours, the must is transferred to temperature-controlled stainless-steel tanks for fermentation, maintained at temperatures ranging from 15 to 20°C. Once fermentation is complete, the initial lees are removed through the first racking process. Bottling commences in the spring after the wine has been clarified and stabilized.

Tasting Notes

Pale gold color in the glass. The nose is expressive, combining floral aromas with white peaches and exotic fruit. On the palate, the attack is harmonious combining freshness and tension. The finish is long and powerful with a beautiful minerality.

Food Pairing

This wine is perfect for a buffet and drinks party or with vol-au-vents, fish, shellfish, oysters or roasted vegetables.

QUICK FACTS

Variety

100% Sauvignon Blanc.

Aging

Stainless Steel Tanks.

Farming

Sustainable Agriculture.

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