DOMAINE DE LA VILLAUDIÈRE

Sancerre White "Silex"

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

Silex wine originates from old vines on clay-flint hills in Ménétréol-sous-Sancerre and Sancerre. It's sustainably grown without herbicides, benefiting from the unique terroir's excellent aging potential. South/south-east exposure ensures ample sunshine, and organic fertilizers control yields for perfect grape maturity.

Vinification

Grapes are carefully harvested and gently pressed at low pressure. The juice is naturally settled for 12 to 16 hours at a cold temperature, leaving behind impurities. It undergoes alcoholic fermentation in temperature-controlled stainless-steel tanks (15-20°C) and ages on its fine lees for 5 months to reach its full potential.

Tasting Notes

Clear pale yellow color in the glass. The nose is of fresh, floral and mineral notes. On the palate, the wine is concentrated, balanced and lively, giving a lovely sensation of freshness with great aromatic persistence.

Food Pairing

This wine is perfect with shellfish like lobster à l'Armoricaine, trout with almonds or with soft cheeses.

QUICK FACTS

Variety
100% Sauvignon Blanc.

Aging
Stainless Steel Tanks.

Farming
Sustainable Agriculture.