DOMAINE DE LA VILLAUDIÈRE

Sancerre White "Terres Blanches"

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

Vines from three great plots, averaging around 30 years old, grow on a south-east facing hillside. They've been sustainably tended for over 20 years, with ongoing improvements in cultivation methods. The local clay-limestone slopes, known as «Terres Blanches,» give the Sauvignon grapes their unique character, making this terroir their perfect home.

Vinification

Grapes are harvested at ideal ripeness, sorted on a vibrating table, and gently pressed at low pressure. The juice naturally flows into settling tanks, where impurities settle in cold conditions for 12 to 16 hours. Following this, it undergoes alcoholic fermentation in temperature-controlled stainless-steel tanks (15-20°C) and matures on its fine lees for 5 months to reach its full potential.

Tasting Notes

Pale yellow color with golden tints in the glass. The nose is of fresh and floral fragrances combine with dry fruit aromas. On the palate, the wine is soft with a lovely volume that conserves a certain vivacity and freshness.

Food Pairing

This wine is perfect with langoustine, poached pike with butter white, or fatted chicken with a morel sauce.

QUICK FACTS

Variety

100% Sauvignon Blanc.

Aging

Stainless Steel Tanks.

Farming

Sustainable Agriculture.