DOMAINE DE LA VILLAUDIÈRE

Pouilly-Fumé

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

Sauvignon Blanc, an iconic grape of the Loire Valley, thrives in temperate climates and truly shines when cultivated in clay-flint soils. In these unique conditions, it exhibits a delightful harmony, encompassing a blend of tension, silkiness, and aromatic richness.

Vinification

After 12-24 hours of settling, fermentation occurs within a temperature-controlled vat set at 15-20°C. A first tasting then assesses the unique characteristics of the vintage. Following a careful selection of the wines, clarification, stabilization, and bottling operations are carried out at the domain.

Tasting Notes

Pale straw color in the glass. The nose offers intense and complex bouquet with light peach and acacia flower aromas. The palate is well-balanced with a mineral freshness with a softness at the beginning. Crisp and lingering finish.

Food Pairing

This wine is ideal as an aperitif or with poultry, seafood salad, shellfish, salmon carpaccio or with green roasted vegetables.

QUICK FACTS

Variety

100% Sauvignon Blanc.

Aging

Stainless Steel Tanks.

Farming

Sustainable Agriculture.