

DOMAINE DE LA VILLAUDIÈRE AOC SANCERRE BLANC «LES CAILLOTES»



WINEMAKER

Guillaume Reverdy

WINE REGION

Loire Valley

STORY

Handed down through several generations, this family estate is surrounded by vineyards and overlooks the famous village of Verdigny. This unique location offers stunning views of the famous Sancerre hill. Today Jean-Marie Reverdy manages the flourishing Domaine de la Villaudière with his wife, Catherine and their son, Guillaume. The youngest son, Baptiste also shares a love of wine. Once he has finished his studies, he intends to play his part in the family business..

VINEYARD

This wine is produced from a selection of Sauvignon vineyards that are at least 40 years old. These vines thrive on a limestone terroir referred to as "Les Caillottes". Limestone, the iconic feature of the Sancerre appellation, brings minerality to the wine. Whereas the vines age creates richness and density on the palate. The unique blend of these two characteristics unveils a complete and elegant wine, full of character.

VINIFICATION

Meticulously harvested at perfect maturity, a vibrating table brings the grapes to the press. After slow and gentle pressing at low pressure, the juice runs off by gravity into the tanks to be settled. The larger impurities are naturally settled at a cold temperature for 12 to 16 hours, allowing the clear juice to be racked off afterwards. This then undergoes alcoholic fermentation in temperature-controlled stainless-steel tanks at temperatures between 15 and 20°C. The wine is then aged on its fine lees for 5 months in order to develop its full potential.

QUICK FACTS

VARIETY

100% Sauvignon Blanc

AGING

Stainless steel

FARMING

Sustainable agriculture
HVE Certified

OTHER WINES FROM THIS ESTATE

Sancerre Rosé / Sancerre Red /
Val de Loire Sauvignon Blanc

TASTING NOTES

A brilliant, pale yellow hue. Mineral and ripe fruit aromas intertwine to create a fresh and agreeable bouquet. The wine is very pleasant on the palate: elegant and round with a delicately tangy finish which gives a lovely freshness.

FOOD PAIRING

Served between 10 to 12°C, to accompany a gourmet meal. Perfectly pairs with sole meunière, a crab soufflé, or rabbit with tarragon.

