

Jérémy Villemaine Chenonceaux La Carriere 2022, Loire



Country :	France
Grape Variety :	Sauvignon Blanc 100%
Closure :	Cork
Cellar Potential :	6 years
Residual Sugar :	g
Alcohol :	14%
Bottle Size :	75 cl
Case Size :	6
Vegan :	Yes
Vegetarian :	Yes
Case Barcode :	3770009114042

Grower

Winegrowers from father to son, we operate a 30-hectare vineyard that bears our name. Jérémy Villemaine took over the family business from his uncle, the vineyard is in the town of Thésée.

Vineyards

The Chenonceaux vineyards have many soil types, clay with flints, with or without a covering of sand, and alkaline clay from the Tuffeau limestone ridges. Reasoned culture, leaf stripping, soil cultivation. Clay-limestone and aril-silicious slopes with parakeet flint on the surface, a south-west to south-east exposure and a microclimate created by the influx of the Cher. Yields are limited to 60 hl per hectare.

Winery Philosophy

Without claiming to produce organic wines, we make our Touraine wines according to a sustainable development and respect for the environment. The medals we win at oenology competitions and the reviews of our Touraine wines reflect the care we take at every stage of production.

Winemaker

Jeremy and Jean-Marc Villemaine.

Vinification

Plot selection, traditional thermo-regulated vinification at 16°C, ageing on fine lees with 'bâtonnage' during 8 months.

Tasting Notes

A light gold colour. Its nose of exotic dimensions (passion fruit, mango, acacia). The palate is full-bodied, generous, with a beautiful aromatic sweetness. An elegant and fresh, long finish accompanies its fruity richness. Goes perfectly with cold starters such as fish terrines, verrines, seafood and shellfish, as well as mussels marinières.

Awards

Berliner Wine Trophy :	Gold
Gilbert et Gaillard International Challenge :	Double Gold

Website

www.domaine-villmaine.com