

Jérémy Villemaine Sauvignon Blanc 2022, Loire



Country :	France
Grape Variety :	Sauvignon Blanc100%
Closure :	Cork
Cellar Potential :	3 years
Residual Sugar :	g
Alcohol :	13%
Bottle Size :	75 cl
Case Size :	6
Vegan :	Yes
Vegetarian :	Yes
Case Barcode :	3760030370500

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

Sustainable 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. Aged on fine lees until ready to be bottled.

Tasting Notes

Pale gold in colour, its intense nose offers aromas of citrus and white flowers. The mouth is distinguished by a nice balance between freshness and liveliness, flexibility and elegance. This wine is perfect as an aperitif. In addition, it will be an elegant accompaniment to fish and shellfish-based dishes. Its finesse makes it an ideal companion to enhance the delicate flavours of these seafood dishes.

Awards

Ligers Angers : Silver

Website

www.domaine-villmaine.com