



Villargeau blanc - 2022

The most popular of the estate

- AOC Coteaux du Giennois
- Grape variety : Sauvignon Blanc
- Soil : 80 % Flint, 20% clay, limestone, marls
- Average of vines : 20 years old

GRAPE CULTIVATION

- Vines have natural grass cover
- « Guyot Poussard » pruning method
- Rigorous de-budding (set at 16 bunches per vine).
- Soil tillage

WINEMAKING

- The decision of harvest date is vitally important to the potential of our wines.
- Each plot is regularly visited in the period leading up to the harvest.

Grapes are

tasted and once optimum quality is reached, the harvest can begin.

- Great care is taken during harvest, from plot to the press.
- Slow pressing for 2h30 - Settling of 12 to 18 hours.
- Fermentation between 15 and 18°c in stainless steel vats.
- Aged on the lees until bottling.

SERVE WITH

Fish loaf, fish with butter sauce, asparagus, Chavignol mini goat's cheese

