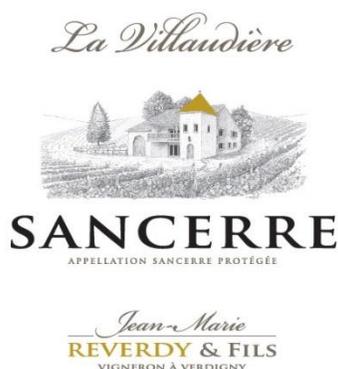


DOMAINE DE VILLAUDIÈRE - SANCERRE



This family Domaine is 5 generations old, and takes care of 15 hectares located on the high hill above the village of Verdigny, which allows an incredible view of the hill of Sancerre itself. Today Jean Marie Reverdy takes care of the Domaine with his wife Catherine and his two sons Guillaume & Baptiste.

Soils are both clay limestone in a style known in Sancerre as “Caillottes” and Kimmeridgian, which is harder limestone and sea shell detritus.

The vines are grown with respect to the environment, and harvest is manual, in search for optimum ripeness of fruit, with a good control on yields (about 45 hl/ha), pretty rare in Sancerre. This gives wines that are full of fruit, with a good balance of mineral acidity, not to be confused with a lack of ripeness and over production, in other words “green” wines.

2021 was a vintage with extreme weather conditions (Hail, and Frost) and a slightly colder weather platform than 2018, 2019, and 2020. The quantities produced are minute and the wine profile is more “classic” in terms of acidity levels. Yet the fruit is beautiful and pure, with great tension.

IGP Val de Loire “Charmes de Loire” Sauvignon Blanc: this wine is made from basically declassified Sancerre grapes, because the vineyard it comes from is part in Sancerre and part just outside. Pure ripe fruit, no oak, incredible wine for the money! Very “Quincy like” in profile.

Sancerre Blanc: 100% Sauvignon Blanc. Exuberant nose of white flowers, white flesh fruit (pear) and exotic fruit as well. The palate is medium to full body, with chiseled and focused fruit flavors balanced with crisp freshness and mineral acidity. A classic style yet ripe and concentrated.

Sancerre Rose: 100% Pinot Noir from the clay and limestone part of the vineyards. Crisp and brilliant light strawberry juice color, nose of candied small red fruit (English candy), with great vivacity, and juicy fruit flavors on the palate, well balanced with mineral acidity. A benchmark Rose from this area, that goes well with all kinds of spring and summer foods, and especially Asian oriented ones.

Sancerre Rouge: 100% Pinot Noir from the full southern clay limestone part of the vineyard. It sees a little bit of oak ageing in 2 and 3 wine barrels. It is of a light red and purple color, with a nose of ripe thorn black fruit, mulberry, wild strawberry, blackberry. The palate is medium body, with the same flavors on the tongue and cheeks, balanced by refreshing acidity. This is the Pinot Noir for your Charcuterie board, and cooked paste cheeses (Cheddar and the likes).