

Dom. de Villargeau 2023 Côteaux du Giennois

WineWise Code	FDV-CGI23
Country	France
Region	Loire
Color/Style	White
De-stemming %	Partial
Fermentation vessel	Stainless steel
Additional fermentation notes:	Fermentation duration - 3 weeks Fermentation temperatures between 15 adn 18°C
Aging Vessel	100% Stainless Steel
Aging duration	6 months
Filtered?	Yes
Fining Agent	Bentonite
Yeast protocol	Cultured
Malolactic conversion	No
Additional maturation details:	No maceration
Added sulfur	Yes, 90 mg/L
Varieties	Sauvignon Blanc
pH	3.22
Residual sugar	.51
ABV	12.79
Acidity	3.72 Sulfuric
Closure type	Agglomerated cork
Annual production	8300 cases
Certified vegan?	No
Other interesting facts:	2023 vintage is a really nice vintage to show freshness and minerality in our Coteaux du Giennois white wine
Soil types	Calcareous
Elevation	220
Vine age	24
Vine yields	65 hl/ha
Farming Practices	Practicing sustainable, certified organic
Harvest method	Machine harvest
Other interesting vineyard details:	This Sauvignon Blanc is from flint soil (75%) and offers the specificity of Coteaux du Giennois appellation, next to Sancerre and Pouilly Fume. It has a blend of fruitiness, minerality and well-balanced freshness from the Central Loire region.

WineWise Notes on Producer:

This tiny appellation, which hugs both sides of the Loire as it arcs north and west after Pouilly-Fumé, musters a total of 150 hectares, most dedicated to black grapes. Twenty of them belong to this young domaine, founded by the brothers Fernand and Jean-François Thibault, in 1991. In their case, however, they concentrate on white wines, albeit they have a deft hand with Pinot Noir and Gamay. Joined in 2000 by one of their sons, Marc, a trained oenologist, they have quietly advanced to the fore and now are regarded as ambassadors for this little-known district. Since 2020, they have been certified ORGANIC.

Producer Notes:

In 1991 the Thibault family decided to create the "Domaine de Villargeau" on land facing south-southwest and enjoying the greatest amount of sunshine. Two brothers, Fernand and Jean-François Thibault, cleared hillsides abandoned since the phylloxera crisis in order to plant vines. The story continues when, in 2000, they were joined by one of their sons, Marc, returning to the area armed with his apprenticeship and experience in viticulture and oenology. Yves, Marc's brother has also joined the estate in 2016.



WineWise Notes:

We represent a serious number of different Loire Sauvignons, which is justified by the fact that each offers a subtly different expression of this popular and ever-rewarding variety. The defining influence here is the flint component of the vineyards, which lends to this light but penetrating wine an uncompromisingly dry but nonetheless salivating quality. Tucked underneath the puckery surface is an ingratiating fruit sweetness.

