

# Dom. de Villargeau 2022 Côteaux du Giennois

WineWise Code	FDV-CGI22
Country	France
Region	Loire
Color/Style	White
Farming Practices	Organic
Varieties	Sauvignon Blanc
ABV	13.59
Residual Sugar	0.82
Acidity	3.7
Closure	Natural Cork
Case Size	12x750
Pricing	Discountable
Maceration	No maceration
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	3 weeks
Aging Method	Stainless Steel
Aging Duration (months)	6
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Lees Contact/Stirring	yes, lees contact
Malolactic	No
Added Sulfur	Yes, 90 mg/L
Soil Type	Flint, Calcareous
Elevation (meters)	220
Vineyard Aspect	Southwest
Vine Age	25
Yields (hl/ha)	65
Vine Training	Plowing and grass cover between rows
Picking	Machine
Annual Production	7500

## Notes from the producer:

This wine is from flint (75%) and Calcareous soil and displays the specificity of the Coteaux de Giennois appellation, next to Sancerre and Pouilly Fume. It has a blend of fruitiness, minerality and well-balanced freshness from the Central Loire region.

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 puckerish surface is an ingratiating fruit sweetness. The 2021, with only 12.2% alcohol (whatever the label says!) is a welcome return to the lighter style that first attracted us here, after a succession of over-endowed vintages. While 2022 is incontrovertibly riper, it nonetheless impresses with the vivacity that it exhibits.

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.

