

Chêne Marchand

SANCERRE BLANC

- Vintage 2022: 2 510 bottles -

For J. de Villebois, these cuvées are an accomplishment. Every vineyard plot has been meticulously chosen, guided by discernible and imperceptible criteria, considering factors such as sun exposure, soil composition, elevation, and climate. Once combined, these chosen elements still had to "speak" to our winemakers, that is, express something that they wouldn't fully control; something that would surpass them, yet they would manage to tame, much like riders taming their horses. There was no question of imposing anything on our vines and lands; we had to be worthy of them to transform them into wine. Just as a magnificent stallion surrenders its will to the rider, allowing them to conquer obstacles and execute extraordinary movements. We are privileged not only to choose but also to be chosen.

The parcel

In choosing this parcel, we have embraced one of the most exquisite terroirs in the Sancerre appellation. For generations, the wines crafted from this parcel have earned a distinct reputation within the region. Now an emblematic site, the 'Le Chêne Marchand' plot is regarded as one of Sancerre's "grand crus." This cuvée is meticulously crafted in small quantities, with only 2310 bottles offered to the world.

Average age of the vines: 55 years

Area: 0.5 Ha

7 000 vines/ha - 34 rows

Altitude: 258m

Exposure: South-East

Harvest: 8th of sept. 2022

Harvest, vinification & ageing

Prior to being harvested, the plot was meticulously monitored by our winemaker, with daily tasting of the grapes. On this parcel, we quickly observed a significant concentration of aromas in the grape skins, indicating a promising level of richness. The first cut of the secateurs was made on September 8th at 8:30 AM. Upon arrival at the cellar, the grapes were gently pressed. We carried out a cold liquid settling for 3 days at 10-11°C, followed by a "coarse" racking with higher turbidity before fermentation. The extended fermentation took place uninterrupted for 24 days. Additionally, 23% of the juices underwent fermentation in 450-liter oak barrels for 25 days. Regular topping-off and lees stirring were conducted throughout the 10-month aging process: three times a week for one month, then twice a week for two months, and finally once a week until the wines were blended in tanks along with those in oak barrels a few days before bottling.

Village: Bué

Grape: Sauvignon Blanc

Terroir: Griottes

GPS: 47°18'08.5"N 2°47'13.9"E



Winemakers's philosophy

"Grand cru" from an emblematic plot of the Sancerre appellation, "Le Chêne Marchand" receives the utmost attention in the vineyard and in the cellar. Our objective is to achieve a rich, indulgent profile with a touch of sweetness. Thanks to the sunny and dry weather during the harvest season, the berries were in excellent sanitary condition. We retained the press juices in the blend and cold settled the juices before performing a coarse settling. We chose a relatively "extended" fermentation, with a quarter of the cuvée fermented in 450-liter oak barrels to enhance the expression of the "Griottes" terroir.

Tasting notes 2022

The wine displays a golden yellow hue. The nose is opulent and commanding, combining ripe yellow fruit aromas with toasted dried fruits. On the palate, delightful pastry notes emerge, accompanied by creamy vanilla and hints of cinnamon.