

« We labor in the very place where it all began, drawing from the unique composition of our terroirs' soils. By delving deeper into our geological understanding, grasping the essence of the substance in which our vines take root—its stones, fossils, silicas, and sediments—we knew we had the opportunity to produce exceptional wines. Vinification would, therefore, become the sacred act of translating and preserving the essence. »

Joost de Willebois

Nos vignes sont plantées sur un sol de 97 Millions d'années, d'argile et de silex. Mais ce qui fait la particularité de notre terroir, c'est le sous-sol dans lequel pénètrent les racines.



SILEX

SANCERRE BLANC

VINTAGE 2022

TERROIR

Silex transcends the very essence of Sancerre's terroirs! With a rich history spanning 45 million years, intertwined with the Sauvignon Blanc grape, it elevates the wines from the hills located the eastern border of the Sancerre appellation, alongside the Loire, to unparalleled heights. Here, Sauvignon Blanc becomes a masterpiece, boasting opulence, finesse, and a remarkable aging potential. Its elegance and ability to capture and reflect light elevate it to an unparalleled level of grandeur.

HARVESTED THE 10TH OF SEPTEMBER 2022

HARVEST, VINIFICATION & AGEING

The Silex terroirs in Sancerre are generally the earliest thanks to the high concentration of stones in the rows and the sunlight exposure. This year, we did not notice significant variations in ripeness across our terroirs. The grapes were in perfect health, allowing us to wait for optimal maturity and achieve a perfect balance between sugar and acidity. Harvest took place around September 10th under bright sunshine.

Upon arrival at the cellar, the grapes were gently pressed for three hours. Only the free-run juice was retained. After settling, half of the juice was transferred to a concrete tank, while the other half was placed in a stainless steel tank, where fermentation took place for seventeen days.

Throughout the aging process on fine lees, regular stirring (batonnage) was performed: three times a week for one month, then twice a week for two months, and finally once a week until the blending of the two tanks. After racking, the wine rested for 8 months on fine lees.

WINEMAKER'S PHILOSOPHY

On this cuvée, our aim was to preserve the wine's minerality and the saline character of the Silex terroir while seeking to express its indulgent side. We chose to cold settle the wine on fine lees to enhance the aromatic profile of the juice. Subsequently, the vinification process was divided between stainless steel tanks for tension and concrete tanks for complexity.

Over time, the Silex terroir reveals itself, with its finely crafted aromatics seamlessly melding on the palate after a few years of cellar aging.

TASTING NOTES 2022

Pale yellow robe with green reflections. The nose reveals intense fruit notes, accompanied by mineral and lemony undertones, highlighted by a hint of fennel and a finish with aniseed notes. The palate is precise and saline, displaying both tension and length.

