

DOMAINE DE VILLARGEAU

Marc, Jean-Fernand, et François Thibault

Propriétaires-Viticulteurs

58200 POUIGNY - France

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History of the Estate

The Domaine de Villargeau was created fifteen years ago by the brothers Jean-Fernand and François Thibault. They v joined by Marc, the son of Jean-Fernand, after graduating at the viticultural college in Beaune. The estate currently has 15 h/a now in production. Of these 10 h/a of Sauvignon Blanc are planted on flinty soil (*sillex*) along with 4 h/a of Pinot Gamay. The appellation of Giennois, which gained its AC status as recently as 1998, comprises a total of only 180 h/a east bank of the Loire around the towns of Pouilly and Cosne. This fledgling appellation is planted 50/50% red and whi 100% Sauvignon Blanc. We tasted the wonderfully expressive wines from this estate earlier in 2006.

The Vineyard

The vineyards' operations are controlled from a brand new *chai*. The philosophy is according to the disciplines of *La L* taking careful and measured steps to ensure the highest possible quality. That is achieved through careful clonal selec *ébourgeonnage* (de-budding and de-suckering) in the early spring, thereby ensuring a healthy crop by spacing and lim That operation allows natural aeration and ripening which is followed by a further summer thinning or *éclaircissage*. G grow between the vines - 90% *enherbé* for the Sauvignon Blanc.

The Winery

After machine-harvesting, the Sauvignon Blanc grapes receive a slow, delicate pressing for two hours for each 20 hect prevents detrimental green aromas. Following the pressing, the white wine musts undergo a severe cool *débourbage* : allows the musts to settle on the lees. After 24 hours the clear juice is transferred to stainless steel fermentation tanks : assistance of a heat exchanger (introduced in 2003). Fermentation on the lees can take anything from 3 weeks to 3 mc the fermentation the better the development of complex aromas. A regular *bâtonnage*, or stirring of the lees, takes pla December to ensure maximum beneficial contact and depth of character. The first *cuvée* is undertaken in February wi different vats. The wine undergoes a bentonite fining to remove unwanted proteins, followed by chilling to -3°C for the excess tartrate crystals (tartrate acid reduction), and finally a kieselguhr filtration prior to bottling. For the red wines, fini are essential and, following de-stemming, they undergo a 4-5 day slow maceration in stainless steel tank at between 1 colour and aromas. Thereafter fermentation takes 6-7 days with "pumping over" twice a day until day 5. The Pinot Noir are aged in vat for one year with the malo-lactic fermentation occurring in the spring. A special *cuvée* of Pinot Noir Les in the best years and aged in 3-6 year old French oak barrels supplied by a Burgundy producer. They originate from th in central France.

Wines	Vintage	Ex Cellars Price Bot 50+ c/s	Ex Cellars Price Bot 25 - 49 c/s
<u>Domaine de Villargeau</u>			
Côteaux du Giennois Blanc AOC Sauvignon Blanc	2004	€ 3.35	€ 3.50
	2005	€ 3.80	€ 3.95
Côteaux du Giennois Rouge AOC Pinot Noir	2005	€ 3.80	€ 3.95
Côteaux du Giennois Rouge <i>Les Licotes</i> AOC Pinot Noir (oak aged)	2004/05	€ 4.50	€ 4.70

Terms of Sale

Ex Cellars Orders

Minimum Order: 25 cases 12/75cl

Prices: euros per 75cl bottle ex cellars without tax/TVA

Payment: strictly 60 days from invoice/collection date subject to Coface/Gipac approval

Title: all wines remain the property of Domaine de Villargeau until their relevant invoices are paid in full

In Bond Delivered Orders

Minimum Order: 12 cases 12/75cl or equivalent

Prices: £ sterling per case delivered England/Wales (less £2.25 c/s for 15-19 cases; less £4.50 c/s for 20-24 cases)

Payment: strictly 45 days from invoice/delivery date payable to M H Wines

Title: all wines remain the property of M H Wines until their relevant invoices are paid in full

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IBD per case to England & Wales
£41.66
£45.58
£45.58
£51.47