



Tamlyn Currin – 08/03/2018

Villa Blanche Sauvignon Blanc – IGP Oc 2017

100% Sauvignon Blanc. The grapes are picked at night, in two passes. The first harvest is done at a relatively early stage in maturity, to keep freshness in the wine. Then 15 days later a second harvest is done, to get good concentration and varietal aromas. Grapes are destemmed and then macerated at 5°C for 2 hours.

Fermentation is temperature-controlled, 14 °C (no malolactic fermentation). 15% in new oak barrels for three months, 85% in three months on fine lees in stainless-steel vats.

Much more subdued and ‘grown-up’ than the Piquepoul, which surprised me a little. Smells of tarragon and lemonade. Barley-sugar and lemons on the palate with a smudge of grassiness. Neat, decorous Sauvignon Blanc, neither too aggressively green nor brashly fruity. The ideal ‘function’ wine (if only one was ever served a wine this drinkable at functions/aka corporate Christmas parties). (TC)

16/20