

VILLA BLANCHE

Terret Blanc

This ancient grape variety, native to the Languedoc, that grows around the perimeter of the Thau lagoon was largely forgotten at the end of the 20th century then rediscovered as a result of the resurgence of the Languedoc cultural identity. This new 2021 vintage was touched by exceptionally hard spring frosts which meant that yields were tiny, but there is no doubt about the quality of the wine. It has a lovely glimmering pale green hue, with bright, fresh aromas on the nose of exotic fruit and a touch of aniseed. Clean and elegant in the mouth, with citrussy notes, like grapefruit, but also boxwood, blackcurrant leaf and rhubarb. There is the characteristic touch of salinity on the finish which is full and fruity. A wine that will be perfect with a shellfish platter, fish dishes or quite simply as an aperitif.

FICHE TECHNIQUE

Appellation
IGP Côte de Thau

Millésime
2021

Cépages
100% Terret Blanc

Production
50 HL / Ha

Degré
12 % alc./vol

Terroir
Clay limestone

Vinification
The grapes are harvested at night to ensure they remain cool. They undergo a short maceration of about 4 hours before being pressed and fermented at around 16°C. When alcoholic fermentation is complete, the lees are stirred weekly to maintain them in suspension over a period of a month. There is no malolactic fermentation.

Élevage
The wine is aged in vats on lees for three months.

PALMARÈS

Jancis Robinson Oct 2022
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