

VILLA BLANCHE
Viognier

A beautifully limpid, bright golden colour. 2021, a capricious vintage that was heavily impacted by frost, here offers us a surprising result, but in very limited quantity. The parcels of our Viognier that sit in the foothills of the Cevennes give us lightly iodized aromas that mingle with typical notes of apricot, peach and white flowers. Fresh, persistent, and well balanced in the mouth with a nice touch of natural mellowness, added to menthol and exotic fruit all bound together by a finely oaky finish. An expressive, but not overly exuberant Viognier, full of elegance, that is a superb representative of the south of France.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2021

Cépages
100% Viognier

Degré
13 % al./vol

Terroir
Vineyards growing in three parts of the Languedoc wine region: Mediterranean, Oceanic and Pyrenean terroirs. Clay-limestone and gravelly soils. This gives our Viognier a more complex balance.

Vinification
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 6 hours. Fermentation is tempature-controlled 17°C (no malolactic fermentation).

Élevage
Partial oak ageing for 15 % of the wine for 3 months in barrels that are one wine old.

PALMARÈS

Jancis Robinson Oct 2022
15.5/20

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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