

VILLA BLANCHE
Pinot Noir

Very bright cherry red in colour. Deliciously fruity nose of red fruit such as cherry, redcurrant and pomegranate. The mouth is pure, fresh, and upright with fine tannins whose structure gives good balance and great persistence. The first palate of citrus and hints of exotic fruit is followed up by red fruit aromas. The 2021 vintage has given us a magnificent rendering of this northern variety in a southern terroir, in a Pinot Noir of great allure and formidable personality.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2021

Cépages
100% Pinot Noir

Degré
12.5 % alc./vol

Terroir
Clay-limestone with 20 % ferrous red, white and grey clay. Situated in the most continental part of the Languedoc Roussillon, the soil is lightly sandy, so it has well aerated and drains well. The vineyard is at 250 metres altitude and there is a significant difference between daytime and nighttime temperatures, which is ideal for Pinot Noir.

Vinification
The grapes are destemmed and sorted. Fermentation takes place at around 22°C. Punch down twice daily during alcoholic fermentation. Three weeks in tank. Malolactic fermentation happens after settling in concrete tank.

Élevage
Concrete tank. Light filtration.

PALMARÈS

Jancis Robinson July 2023
15,5/100

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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