

VILLA BLANCHE

Marselan

Beautiful deep dark red color (ink reflection). Dominated by black fruit with lovely flavors of blackberry, black currant and fig. The palate is intense, full-bodied with fine silky tannins. The final offer a hint of fruit in alcohol (bigarreau kind). Enjoy with red meats and spicy dishes.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2012

Cépages
100% Marselan

Degré
13,5% alc./vol

Terroir
Volcanic, clay & limestone
The climate is typically Mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully matured the grapes.

Vinification
Cold maceration for 5 days at 2°C. The idea is to blend two Marselan profiles : one fresh and lively, the other almost overripe.
The fermentation of the fresh one is made around 22 °C during 7 days in contact with grapes. The overripe one is made at 28 °C during 30 days of maceration. Later we finalize our blending.

Élevage
Wine is aged for six months in stainless steel vats before bottling.

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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