

VILLA BLANCHE

Pinot Noir

A brilliant cherry red colour. The nose is deliciously fruity with dark cherry, redcurrant, pomegranate, blackcurrant, and spices such as white pepper and cinnamon. Crisp, clean, and fresh in the mouth with fine tannins whose excellent structure ensures great length. A festival of citrus and red fruit opens the ball, joined by quince jelly, and discreet notes of paprika. This 2022 vintage offers us a sublime Pinot Noir, with poise, superb balance, and undeniable personality for this northern grape in southern climes.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2022

Cépages
100% Pinot Noir

Degré
13 % alc

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 25°C. Punch down twice daily during alcoholic fermentation. Three weeks in tank. Malolactic fermentation happens after settling in concrete tank.

Élevage
Concrete tank for 6 months.

PALMARÈS

Collection Printemps/Eté IGP Pays d'Oc 2024
Ambassador wines

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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