

VILLA BLANCHE
Pinot Noir

A bright cherry red, almost garnet hue. A nose that intertwines red fruit with cherry and pomegranate, with exotic fruit such as mango and papaya, with a little touch of quince jelly, and an incisive first palate of cherry kirsch, redcurrant and strawberry lifted by a touch of elderflower and white pepper. The tannins are delicate, fine and elegant, underpinning a structure that allows for superb persistence in the mouth. This is a wine that is proud of its origin, but also expresses all that is most majestic in this traditionally northern grape variety.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2023

Cépages
100% Pinot Noir

Degré
12,5 % alc

Terroir
Clay-limestone with 20 % sand. 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. The grapes are protected from oxidation before fermentation. Fermentation takes place at around 25°C. Punch down twice daily during alcoholic fermentation until a density of 1010 is reached. Three weeks in tank. Malolactic fermentation happens after settling in concrete tank. Press wines are treated separately and added back at a rate of 10%.

Élevage
Concrete tank for 6 months.

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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