

VILLA BLANCHE
Piquepoul Noir

A brilliant, garnet red wine. The nose is notable for the unexpected aromas of this grape variety: the fruit of redcurrant, pomegranate, and fresh strawberry, but also spices such as white pepper and laurel. In the mouth it is gloriously diaphanous, fruity and fresh at the same time, with notes of blackcurrant and blueberry, mango, papaya and peppermint, and fine, smooth tannins. This grape produces easy-drinking wines for everyday, and the 2023 vintage, with its rather wet spring, suited it perfectly. This is a wine that we enjoy bringing out quite simply with a plate of charcuterie, or a barbecue, and the company of friends. May be served lightly chilled.

FICHE TECHNIQUE

Appellation
Vin de France

Millésime
2023

Cépages
100% Piquepoul Noir

Degré
12.5.% alc./vol

Terroir
Clay-limestone

Vinification
The grapes are destemmed, sorted but not crushed. Alcoholic fermentation is controlled at around 25°C. The cap is lightly moistened at the end of each day's maceration. Total vatting time of 10 days. Malolactic fermentation takes place in concrete vats after the wine has been settled.

Élevage
Stainless steel tank: 100% of volume
Duration: 3 months

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