

VILLA BLANCHE

Grenache

Superb pale pink color, very bright. The nose reveals a fruity and floral bouquet, blending mango and papaya, lemon and melon, before opening up to delicate minty notes that harmoniously complement the whole. The palate is refined, precise, and elegant. Beautiful nuances of passion fruit, mango, and pineapple, supported by a hint of spice on the finish.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2025

Cépages
60% Grenache noir, 40% Grenache gris

Degré
12.5 % alc./vol

Terroir
Clay-limestone

Vinification
The grapes are harvested at night over two periods. An early harvest in early August to obtain freshness, followed by a second harvest two weeks to a month later to obtain more concentrated aromas, highlighting the varietal characteristics of the grape varieties and their Mediterranean typicity.
Total destemming followed by maceration for 6 hours at 5°C for the first harvest, then 2 hours for the second harvest. Fermentation is thermo-regulated at 15°C. Fine lees are added during racking before alcoholic fermentation to add complexity to the structure on the palate. No malolactic fermentation is carried out in order to preserve freshness.

Élevage
2 months in stainless steel tanks

PALMARÈS

Grenaches du Monde 2026
Gold

Gilbert & Gaillard 2026
Gold

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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