

VILLA BLANCHE

Malbec

A deep purple-red colour. The nose opens with aromas of plum, blackcurrant and cocoa, accompanied by notes of violet. On the palate, the attack is frank, the wine powerful and generous with round tannins. There are hints of red berries, particularly black cherry, enhanced by touches of tobacco. A balanced Malbec, combining structure, natural freshness and aromatic maturity.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2025

Cépages
100% Malbec

Degré
13% alc. /vol

Terroir
Clay-limestone

Vinification
Traditional vinification: total destemming, no crushing before vatting. Once alcoholic fermentation has begun, daily pumping over for thirty minutes is carried out until 10% alcohol by volume is reached, with a fermentation temperature of around 28°C. Small amounts of water are then added to the cap until the end of the process. The total vatting period lasts three weeks. Finally, malolactic fermentation takes place on clarified and clean wine.

Élevage
Concrete tank: 100%

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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