

VILLA BLANCHE

Sauvignon Blanc

Clear, pale appearance. Clean and clear on the nose, with citrus and bergamot, and nuances of fern, broom and blackcurrant buds. On the palate, the clean acidity is balanced by a natural smoothness. This wine is fresh, elegant and possesses great aromatic complexity.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2014

Cépages
100% Sauvignon Blanc

Degré
12.% alc./vol

Terroir
Vineyards growing in three parts of the Languedoc wine region: Mediterranean, Oceanic and Pyrenean terroirs. Clay-limestone and gravelly soils. This gives our Sauvignon Blanc a more complex balance.

Vinification
The grapes are picked at night, in two passes. The first harvest is done at a relatively early stage in maturity, to keep freshness in the wine. Then 15 days later a second harvest is done, to get good concentration and varietal aromas. Grapes are destemmed and then macerated at 5°C for 4 hours. Fermentation is termpature-controlled 14°C (no malolactic fermentation).

Élevage
4 months in vat

PALMARÈS

Guide Gilbert & Gaillard 2016
Gold Medal

Jancis Robinson 2015
16/20

Decanter 2015
Commanded

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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