

VILLA BLANCHE
Pinot Noir

Ruby-red robe. The nose is exuberantly fruity (small red fruits, cherry and blueberry). Round and mouth-filling, very well-balanced, with good freshness on the finish. The palate is dominated by red fruit, with a hint of blackcurrant and spice. A wine with good length, and the subtlety and poise typical of cool climate Pinot Noir.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2015

Cépages
100% Pinot Noir

Degré
13.% abv.

Terroir
Clay-limestone with 20 % ferrous red, white and grey clay. 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. Fermentation takes place at around 22°C. Punch down twice daily during alcoholic fermentation. Two weeks in tank. Malolactic fermentation happens after settling in concrete tank.

Élevage
Five months in concrete tank before bottling. Light filtration.

PALMARÈS

Bettane & Dessauve 2017
Sélectionné 2017 : 14/20

Jancis Robinson 2016
16 / 20 : So mouthwatering!

PRESSE

The Independant - Terry Kirby Friday 25 August - 09/2017

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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