

VILLA BLANCHE

Sauvignon Blanc

Bright yellow, almost golden in colour. The nose is complex and quite unusual for a Sauvignon Blanc. Initial aromas of mint and fennel evolve towards honeyed, citrus notes. The palate offers a round structure as well as exceptional length with notes of citrus (candied lemon), a touch of bitterness and a very pleasant freshness. An elegant and original wine with exceptional aromatic complexity.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2015

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

Jancis Robinson
15.5 /20 : Fresh and lightly herbal, dried grass and green tea.

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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