

VILLA BLANCHE
Piquepoul Noir

Bright ruby red in colour. On opening, the nose is striking for the originality of its fresh, delicate aromas, in a mix of red fruit such as redcurrant and grenadine with soft spices. The palate is fresh, with fine, discreet and well-integrated tannins. 2017 offers us a slightly more intense wine than in 2016, whilst maintaining its delicious, easy-drinking and highly original quality.

FICHE TECHNIQUE

Appellation
IGP Pays d'Hérault

Millésime
2017

Cépages
100% Piquepoul Noir

Degré
13.% alc./vol

Terroir
Terroir of limestone clay garrigue and 40 % red ferrous clay. The earth is well draining and aerated due to its stony composition. The vines are planted at 100 metres altitude where the regular winds maintain the good sanitary condition of the vineyard.

Vinification
The grapes are destemmed and sorted before being fermented at around 25°C, with 10 minutes pumping over per day. The cap is moistened every day at the end of maceration. Vatting last 10 days, with malolactic fermentation after cold settling in cement tanks.

Élevage
Aged in cement vats for 10 months before light filtering and bottling.

PRESSE

Daily Telegraph - July 21 by Hamish Anderson - 10/2018

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