

VILLA BLANCHE

Grenache

Dazzling pale pink with shimmering reflections. 2020 offers us a supremely floral nose in tonalities of white flowers, roses, and jasmine that glide into subtle notes of star anise and peppermint. The palate is superbly balanced and deliciously fruity, finishing on mouth-wateringly refreshing notes, like biting directly into peach, apricot, preserved lemon or pomegranate. Absolutely delightful for aperitif, but also capable of holding its own with food.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2020

Cépages
40% Grenache gris - 60% Grenache noir

Degré
13% alc./vol

Terroir
Clay-limestone. Typically Mediterranean climate, warm and sunny with light rainfall. Warm winters, hot summers and regular periods of dry weather mean that the grapes ripen perfectly.

Vinification
The grapes are picked at night, in two sessions. The first harvest is just before the grapes are fully ripe, to keep freshness in the wine, then the second picking happens two weeks later, to get good concentration and varietal character. The grapes are destemmed then macerated for six hours at 5°C. Fermentation is at a controlled temperature of 17°C. The fine lees are added back to the wine at racking to add more structure on the palate. No malolactic fermentation.

Élevage
Stainless steel tank.

PALMARÈS

Guide Hachette des Vins 2022
1*

Wine Align
87/100

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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PRESSE

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