

VILLA BLANCHE

Sauvignon Blanc

A brilliant, gleaming wine with golden reflections. The nose is expressive, but remains elegant with thiol type aromas; think citrus fruit, pink grapefruit, exotic fruit like mango and papaya. A few smoky notes on the finish wrap around the exotic fruit, menthol, and a flinty minerality which completes this superb aromatic complexity. Fresh and crisp in the mouth, with fruity notes but also lemon and aniseed that show a complexity and vivacity rarely to be found in the region's Sauvignons. A wine that can rival the best the world has to offer.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2020

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 2 hours. Fermentation is termpature-controlled 14°C (no malolactic fermentation).

Élevage
15% matured in new oak barrels for 3 months.
85% matured for 3 months on fine lees in stainless steel vats.

PALMARÈS

Wine Align
87/100

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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