

VILLA BLANCHE

Terret Blanc

This ancient Languedoc variety that grows around the Thau lagoon was largely forgotten at the end of the 20th century before finding favour again with the resurgence of the Languedoc cultural identity. The 2020 vintage is pale gold with greenish gleams. The nose is bright and fresh with delightful notes of exotic and citrus fruit. In the mouth it is pure and refreshing but also has lovely full fruity notes and a characteristically saline touch. This typical grape variety from our region pairs perfectly with a seafood platter, fish dishes, shellfish and white meats. A must try!!

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2020

Cépages
100% Terret Blanc

Production
50 HL / Ha

Degré
12 % alc./vol

Terroir
Clay limestone

Vinification
The grapes are harvested at night to ensure they remain cool. They undergo a short maceration of about 4 hours before being pressed and fermented at around 16°C. When alcoholic fermentation is complete, the lees are stirred weekly to maintain them in suspension over a period of a month. There is no malolactic fermentation.

Élevage
The wine is aged in vats on lees for three months.

PALMARÈS

La Tulipe Rouge
1 tulipe

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