

LES SACRÉS
Blanc

A magnificent yellow gold - bright, clear with greenish tints. The nose is floral and fruity in pure Mediterranean style, with white fruit, citrus and broom flowers that wind together elegantly. In the mouth it is full, fresh, clean and fruity, with white peach, exotic fruit and spices mingled with notes of aniseed and mint. The sun-kissed nature of this wine makes it a perfect example of the Mediterranean style.

FICHE TECHNIQUE

Appellation
Languedoc

Millésime
2020

Cépages
Grenache blanc 30% - Roussanne 30 % - Viognier 20 % - Rolle 20 %

Production
45 HL / Ha

Degré
13% alc./vol

Terroir
In view of the huge variety of terroirs in the Languedoc, we seek out those that offer the best expressions of our chosen grape varieties. The White Grenache comes from the splendid granite and slate soils in the north west of the Roussillon, the Viognier from the foothills of the Cevennes in the Gard, the Roussanne from the slopes of Herault, and the Vermentino from the terraces bordering the Black Mountains.

Vinification
Classic vinification with settling at 6 °C for 24 hours followed by fermentation at 15 °C for 10 days. The fine lees are retained in the first racking after alcoholic fermentation. There is no malolactic fermentation in order to conserve maximum freshness.

Élevage
All four varieties are racked then blended before ageing on fine lees for 3 months.

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