

CRÉATEURS DE GRANDS VINS

en Languedoc-Roussillon



VILLA BLANCHE

Marselan

Deep inky black with violet reflections. The 2021 vintage offers us a wine that is powerful but very well balanced, with a nose of distinct black berry fruit (blackcurrant, blackberry...), with notes of chocolate and spices such as dill and black pepper. Superb tension in the mouth which perfectly counterbalances the maturity of the aromas. Mocha, red fruit, peat and peppery notes mingle on the palate which is smooth, full and dense, with well-integrated tannins. The lightly oaky finish gives us notes of vanilla and coconut. This is a Marselan that will surprise both novices and wine experts alike.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2021

Cépages

Marselan

Rendement

40 HL / Ha

Degré

14,% alc./vol

Terroir

Limestone clay. The typically Mediterranean climate, with its mild winters, hot summers and low rainfall offers ideal conditions for the grapes to reach perfect maturity.

Vinification

Traditional vinification, with total destemming and partial crushing (50%). Short 10 minute pumping over sessions carried out daily with fermentation temperatures at around 25 to 28°C. Tota vatting time was three weeks. Malolactic fermentation took place after settling.

Élevage

This wine is aged in barrels one wine old for 4 months before being bottled.

RÉCOMPENSES

La Tulipe Rouge 2022

Best Wines of France

Jancis Robinson Oct 2022

15.5/20



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