

CRÉATEURS DE GRANDS VINS

en Languedoc-Roussillon



VILLA BLANCHE

Chardonnay

A pale, gleaming wine with golden reflections. The nose is well balanced, with powerful aromas of acacia flowers, vine peach and aniseed so characteristic of our Villa Blanche Chardonnay, followed up by elegant notes of vanilla, coconut milk and gingerbread. Blending proved complicated this year, and required great precision to obtain the particular profile that has made this wine such a success. But the result is a pure, incisive, mouth-filling wine with a sumptuous finish of great persistence. This vintage has given us notes of broom flowers, mint, and juniper, but also exotic fruit such as mango and grapefruit, with rich buttery notes, grilled almonds, and honey on the finish. Superbly balanced, perhaps less opulent than last year, but with enormous character and elegance.

FICHE TECHNIQUE

Appellation

IGP Pays d'Oc

Millésime

2022

Cépages

100% Chardonnay

Degré

13,5 % al./vol

Terroir

Volcanic, and limestone clay. The climate, warm and sunny with sporadic rainfall, is typically Mediterranean. Winters are mild and summers are hot with long dry periods that allow the grapes to attain perfect maturity.

Vinification

The grapes are picked at night, in two harvests. The first is early to ensure freshness, and the second 15 days later to obtain superb concentration and varietal aromas. The grapes are totally destemmed then macerated for 4 hours at 5°C. Fermentation takes place at 15°C. There is no malolactic fermentation.

Élevage

- Stainless steel vats : 70 %
- Barrels : 30 %
- For 3 months

RÉCOMPENSES



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James Suckling 2023

90/100

Chardonnay du Monde 2023

Gold Medal - Top 10 French wines & 55 gold medals/537 samples

Mundus Vini 2023

Gold Medal

PRESSE

Article The Buyer - Villa Blanche Chardonnay 2022Our Villa Blanche oaked Chard

Canada's prestigious National Post newspaper - 10/2023

They're talking about us in Rustica Magazine! - 06/2023