VILLA BLANCHE

Grenache

A superb luminous pale pink wine. Thel nose is fruity and floral with mango and papaya, lemon and melon, closely followed by menthol notes that harmoniously complete this aromatic palette. In the mouth it is refined and elegant with magnificent balance offering delicious notes of passionfruit, mango and pineapple with a light touch of spice on the finish. A delightful, typical rosé thanks to the presence of Grenache Gris in the blend, that is excellent for drinking in now but will also continue to give pleasure for 2 to 3 years.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2024

Cépages
40% Grenache gris
60% Grenache noir

Degré
12.5 % alc./vol

Terroir
Clay-limestone

Vinification
The grapes are harvested at night in two stages. The grapes were harvested early to give the wine freshness, then a fortnight later to achieve good concentration and more varietal aromas. Total destemming, followed by a 6-hour maceration at 5°C. Fermentation is temperature-controlled at 15°C. Fine lees are added during racking before alcoholic fermentation to give the wine a more complex structure on the palate. No malolactic fermentation.

Élevage
In stainless steel vats.

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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