VILLA BLANCHE
Pinot Noir

Bright ruby red color. The nose is fine and elegant with notes of red currant and cherry-type fruit. The palate is very well balanced with a nice attack, tannins are discrete and melted. Notes of currants, cherries, cassis with a minty edge appear in the middle palate. The liveliness allows to keep the aromas of this wine with great complexity of this vintage 2014.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2014

Cépages
Pinot Noir

Degré
13% alc./vol

Terroir
Red, iron-rich clay and limestone scree. The combination of altitude, cooler air and a wide range of temperature between day and night make for optimum expression of the Pinot Noir vines grown in the upper Limoux valley. For this grape variety, it is undoubtedly the best terroir in Languedoc-Roussillon.

Vinification
Grapes are destemmed and sorted. Fermentation is carried out at no more than 22°C, with two punch downs per day during alcoholic fermentation, followed by two weeks in tank. Malolactic fermentation happens after settling.

Élevage
Five months in stainless steel tank before bottling. Light filtration.

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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