

en Languedoc-Roussillon



VILLA BLANCHE Chardonnay

Clear, pale green hue. Our Villa Blanche Chardonnay 2015 is in the same vein as the previous vintages with a little less maturity than the 2014. Very expressive with white flowers and fruity aromas of apricot and vineyard peach, along with dried fruit and nut overtones. Straightforward, clean, full and well-balanced on the palate, with a fresh and fruity finish revealing mango and citrus overtones. The oak is subtle and very smooth. This vintage shows lovely acidic tension: elegant.

FICHE TECHNIQUE

Appellation IGP Pays d'Oc

Millésime 2015

Cépages

100% Chardonnay

Degré

13% alc./vol

Terroir

Volcanic, clay and limestone. The climate is typically Mediterranean, warm and sunny with low rainfall. Winters are mild, summers are hot and the usual dry conditions ensure that the grapes ripen fully. Vines are ploughed; no weed killer is used. Pruning is short to regulate the vine's growth and its yields.

Vinification

The grapes are picked at night, in two passes. The first harvest is done at a relatively early stage in maturity, to keep freshness in the wine. Then 15 days later a second harvest is done, to get good concentration and varietal aromas. Grapes are destemmed and then macerated at 5°C for 4 hours. Fermentation is termpature-controlled 15°C (no malolactic fermentation).

Élevage

Chardonnay are aged for three months in oak barrels (30% of the vintage).

RÉCOMPENSES

Bettane & Dessauve 2017 Sélectionné 2017 : 15/20

Guide Hachette 2017

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CRÉATEURS DE GRANDS VINS en Languedoc-Roussillon



Guide Hachette 2 étoiles : D'un équilibre, d'une finesse et d'une longueur remarquable ...!

The Wine Advocate 85/100 - Drink 2016-2018

Top 100 The Wine Merchant Highly Recommanded by The Wine Merchant

Jancis Robinson 2016 16.5 / 20 : Surprisingly long !

Top 100 Sud de France Commended

IWC 2016 Commended

Concours National IGP 2016 Gold Medal



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