


# VILLA BLANCHE

## Grenache

Very pale pink robe with highlights. A floral nose with aromas of rose, white flowers (peach tree, apricot tree) and a touch of citrus. On the mouth, this wine is pleasingly well balanced, mouth-filling and lively, with notes of citrus fruit and a hint of menthol and a delicious finish. A well-structured rosé which can be enjoyed young but which will also keep for two or three years.

### FICHE TECHNIQUE

**Appellation**
IGP Pays d'Oc

**Millésime**
2015

**Cépages**
70% Grenache gris - 30% Grenache noir

**Degré**
13% abv.

**Terroir**
Clay-limestone. Typically Mediterranean climate, warm and sunny with light rainfall. Warm winters, hot summers and regular periods of dry weather mean that the grapes ripen perfectly.

**Vinification**
The grapes are picked at night, in two sessions. The first harvest is just before the grapes are fully ripe, to keep freshness in the wine, then the second picking happens two weeks later, to get good concentration and varietal character. The grapes are destemmed then macerated for six hours at 5°C. Fermentation is at a controlled temperature of 17°C. The fine lees are added back to the wine at racking to add more structure on the palate. No malolactic fermentation.

**Élevage**
Stainless steel tank.

### RÉCOMPENSES

**Jancis Robinson 2016**
16.5 / 20 : For a Pays d'Oc rosé, this is exceptional !

**Concours Mondial du Rosé 2016**
Gold Medal

**Concours National IGP 2016**
Silver medal



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