VILLA BLANCHE
Pinot Noir

Cherry red in aspect with a seductively fruity nose packed with cherries, redcurrant and spice. In the mouth it is pure, fresh and clean with notes of citrus and red fruit and refined tannins whose structure offer this wine exceptional persistence. A superb Pinot Noir with great style, excellent balance and immense personality in 2017, for this northern grape variety in a southern territory.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2017

Cépages
100% Pinot Noir

Degré
13.% alc./vol

Terroir
Clay-limestone with 20 % ferrous red, white and grey clay. Situated in the most continental part of the Languedoc Roussillon, the soil is lightly sandy, so it has well aerated and drains well. The vineyard is at 250 metres altitude and there is a significant difference between daytime and nighttime temperatures, which is ideal for Pinot Noir.

Vinification
The grapes are destemmed and sorted. Fermentation takes place at around 22°C. Punch down twice daily during alcoholic fermentation. Three weeks in tank. Malolactic fermentation happens after settling in concrete tank.

Élevage
Five months in concrete tank before bottling. Light filtration.

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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