VILLA BLANCHE
Chardonnay

Elegantly pale, shimmering, limpid. In this vintage that was wetter than previous years, the aromas remain powerful. We find the same notes of apricot, vine peach and aniseed that are characteristic of our Villa Blanche Chardonnay, with the discreet fragrance of vanilla and coconut in complement. The palate is perfectly balanced, fresh, fruity and dense at the same time, thanks to harvesting in two stages to ensure ideal ripeness, and the important work of blending. Full bodied and harmonious on opening with exotic notes of mango and citrus fruit, and finishing on supremely smooth toasted notes. The 2018 vintage offers a mouth-watering touch of salinity as a final note. We have remained faithful to the typical characteristics of this wine, but with perhaps more predominant freshness in this vintage.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2018

Cépages
100% Chardonnay

Degré
13.5% 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
Some of our Chardonnay are aged for three months in oak barrels then bottled.

RÉCOMPENSES

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Jancis Robinson 2019
15/20

AWC Vienna (Internation Wine Challenge)
Seal of approval (bronze medal)

Chardonnay du Monde 2019
Silver Medal

Decanter WWA 2019
Commended