

VILLA BLANCHE

Grenache

Pleasingly pale pink with golden gleams. The nose presents a bouquet of white flowers and roses followed by the freshness of aniseed and mint. Deliciously supple, fruity and refreshing in the mouth, like biting into a fresh peach, with apricot, a touch of delicately lemony citrus notes and grenadine. A pure delight but also a fully-fledged wine capable of accompanying a meal with poise.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2018

Cépages
40% Grenache gris - 60% Grenache noir

Degré
13% alc./vol

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

IGP Pays d'Oc 2019
Collection

Mundus Vini
Golden Medal

Jancis Robinson
15,5/20

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Sam Kim 2019
93/100

Gilbert & Gaillard
Gold Medal

PRESSE

Cuisine et vins de France, march 2019 by Karine Valentin - 07/2019

IGP Pays d'Oc Rosé, june 2019, by Elizabeth Gabay - 07/2019

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