VILLA BLANCHE
Chardonnay

Brilliant gold with flashes of green. This is a vintage of great balance that has produced some really compelling wines. True to form, this Chardonnay offers us expressive aromas of white fruit, apricot and white peach, with hints of aniseed and vanilla on the finish that add complexity and an elegant freshness. Skilful blending creates a balance between density and tension that is rare for our region. All the characteristics of truly great Chardonnay are here, underlined by toasted notes and touches of grilled hazelnut. A stunning wine for its great originality and touch of salinity on the finish. Villa Blanche Chardonnay is just inimitable; frequently copied, but never equalled.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2020

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
Our Chardonnay are aged for 3months in oak barrels then bottled.

PALMARÈS

Mundus Vini
Golden Medal

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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