VILLA BLANCHE
Pinot Noir

A glimmering, cherry red wine. The nose is very fruity in this vintage with cherry, pomegranate and small red berries, as always, but also touches of leather and spices. The mouth is fresh and supple with harmonious and subtle Pinot Noir tannins paving the way to a beautifully taut finish. Classic notes of red fruit are complemented by lightly spicy notes in this wine that asserts its origins in a majestic expression of what this northern variety has to offer.

TECHNICAL SHEET

Appellation
IGP Pays d'Oc

Vintage
2020

Varieties
100% Pinot Noir

Alcohol
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.

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

RECOGNITION AND AWARDS

Jancis Robinson Oct 2022
15/20

Falstaff Pinot Noir Trophy 2021
89/100

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