

Sine Macula



BLANVILLE

LES CLOS DE BLANVILLE

Château Haut-Blanville

Vegan Wines

1955



GOLD (2012)

Wine Spectator

91/100 (2012)

93/100 (2013)



GOLD (2013)



93/100 (2014)

Selection of Rewards



Terroir: Vieux Chemin de Fer, limestone and clay ruffles, 150m of altitude

Appellation: AOC Languedoc Grés de Montpellier

Color: Red

Major Grape Variety: Syrah

Harvest: manual

Aging: 24 to 36 months in new oak barrels

Alcohol: 14.5% Vol



Tasting

Color: Bright dark red

Nose: Very complex nose that expresses intense aromas of blackberry fruit, vanilla and tobacco

Palate: The mouth is soft and displays a rare and very balanced minerality and freshness. Silky tannins with a nice creaminess. Wide aromatic palette. Long, fresh finish of great finesse.



Pairing cuisine & wine

Perfect with red meat, barbecue beef filet sauce au noir, venaison, cheese and chocolate cake.

Serve at 16-17 °C.

If well preserved the wine will stand at least 10 years of aging after the vintage.



Terroir

The group of parcel composing the Vieux Chemin de Fer parcels extends to 6 hectares of vines. The vines are planted on a plateau, at 150 meters of altitude overlooking the Mediterranean Sea on the South side, the Pyrénées on the South-West side, and the Cévennes mountains on the North side. The soil is made of limestone and clay ruffles, extremely rocky. The parcels are exposed to the four winds. The environment surrounding the vines is made of brooms, cistus, thymes, fenels and truffles and figue trees. The plots are delimited by blackberry bushes. The characteristics of this terroir translate into the wines as freshness and minerality, and a great capacity to age.



Cultivation & Harvest

Château Haut-Blanville cultivation principles and oenological practices are a reflection of deep respect for environment and our wine amateurs but also of our non-dogmatic and non-religious posture in life. And we know that great wines « are made at the vine ».

We care passionately for our vines and try, in face of each potential threat to the integrity of our vineyard, to find the best response to threats that both tradition and science can provide.

We do not use chemical fertilizers and place a very strong focus on the preservation of the soil, which excludes using glyphosate, but also high doses of copper and sulfur (today a derivative from oil) which damage the soil, although they are the basic products used in organic cultivation.

The harvest is manual.



Cultivation and Harvest

Haut-Blanville wines are vinified for a long aging. White wines are fermented in barrels with multiple « bâtonnages » and the reds are undergoing long maceration after the alcoholic fermentation. The aging in barrels : 5 to 8 months for the whites, 2 to 3 years for the reds.

At the end of aging, the wines are transferred to stainless tanks where they will decant naturally for months before bottling.

Our Clos and Blends wines are VEGAN.

