



CHÂTEAU HAUT-BLANVILLE - Calypso

Syrah

Château Haut-Blanville is a family wine estate located in Saint-Pargoire, near Montpellier in Hérault (34). Created in 1997 by Bernard and Béatrice Nivollet, they are currently handing over to their daughters and the Blanville team. Specializing in the production of single-parcel wines, each cuvée comes from a plot that has been carefully selected over the years. Château Haut-Blanville offers ready-to-drink wines with high aging potential, with long aging in barrels.



Terroir: Charmes, clay and limestone with small pebbles, 200m of altitude

Appellation: AOC Languedoc Grés de Montpellier

Color: Red

Vintage: 2018

Harvest: Manual

Aging: 36 months in neutral barrels

Alcohol: 15% Vol

Body: ● ● ● ● ●

Acidity: ● ● ● ● ○

Sweetness: ● ○ ○ ○ ○ ○

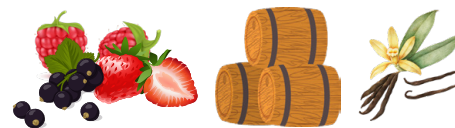
Tannins: ● ● ● ● ○

Length: ● ● ● ● ○

Lay down: 10 years after the vintage

Comment by Jancis Robinson:
«So spicy it's like dipping your nose into a jar of Szechuan and smoky dried Aleppo peppers. Tense, dry, powerful tannins tightly strapped to the fruit which tastes something between Christmas-cake mix and slightly scorched molasses and plum pie. Lots of clove and charred cinnamon and crushed star anise. Something here that reminds me of HP sauce! Very textured. Earthy, powerful, plenty of grunt, massive – but there is balance here. And I'm going to say something weird, but this wine with a medium-soft boiled-egg yolk was out of this world.»

Aromas/Flavors



Red & black fruits, vanilla and melted wood

Wine Pairings



Beef with sauce, game, cheese (gorgonzola).



Entre 90& 94/100 (2012)



93/100 (2012)



90/100 (2012)



92/100 (2015)



16.5/20 (2012, 2015 & 2016)



OR «Wine for laying down» (2018) OR (2014)

Vegan

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