



CHÂTEAU HAUT-BLANVILLE - Murmures

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: Peyrals, 100% limestone, 150m of altitude

Appellation: AOC Languedoc Grés de Montpellier

Color: Red

Vintage: 2018

Harvest: Manual

Aging: 36 months in french oak barrels

Alcohol: 15,5% Vol

Body: ● ● ● ● ●

Acidity: ● ● ● ● ○

Sweetness: ◐ ○ ○ ○ ○

Tannins: ● ● ● ● ◐ ○

Length: ● ● ● ● ●

Lay down: 10 years and more after the vintage

Comment by Jancis Robinson :

« Ripe, blackberry nose. Fruit, fruit, fruit. For a moment my fingers hovered above 'jammy' on the keyboard, and then the bright minerality, the fluid inkiness, the long acidity and the peppery herbs kicked in and the wine simply cannot be described as jammy. It's too interesting, too fresh, too layered. But the wine is channelling the essence of the black-berried bounty of a long, mellow autumn. Abundantly juicy and, despite the very high alcohol, beautifully balanced.»

Aromas/Flavors



Scents of leather, red and black fruits, freshness

Wine Pairings



beef bourguignon or roast duck



GOLD (2012)



Top 50 China (2012)



91/100 (2014)
91/100 (2013)



92/100 (2014)



GOLD (2014)



16/20 (2015 & 2016)
16.5/20 (2012 & 2014)
17/20 (2018)



OR
«Wine for laying down» (2017 & 2018)



92/100 (2017)

Vegan

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