



HAUT-BLANVILLE - Grande Cuvée

Chardonnay, Viognier, Sauvignon blanc



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: IGP Pays d'OC
Color: White
Vintage: 2023

Harvest: Nocturnal
Aging: 6 months in neutral barrels
Alcohol: 14% Vol

Comment by Jancis Robinson:

«Lemon gold. Matcha, saffron, crème brûlée and sage dust. Greengages. Cedary spiciness. Pine needles. Samphire. Lemon curd with lime pith and zest. So much here – each taste is like turning a prism in your hand and catching light in a different way. Lovely texture. Tangible! I wonder if there might be a bit of skin contact? Long and firm

Body: ●●●○○

Acidity: ●●●●○

Sweetness: ●○○○○

Tannins: ●○○○○

Length: ●●●○○

Lay down: 3 years after the vintage

Aromas/Flavors



melted wood, grapefruit, butter

Wine Pairings



creamy cheese, pasta with shellfish, cheesecake



Vin Vegan



SILVER
(2001, 2002 & 2003)



92/100
(2014)



92/100
(2015)



90/100
(2016 & 2017)

Jancis Robinson
JancisRobinson.com

17/20 (2021)
16/20 - 2019
16/20 - 2018



Médaille d'OR
(2024)

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