

BLANVILLE

BLANVILLE - L'imprévue

Cinsault - Sans sulfites ajoutés



Blanville is a family winery 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.

This second generation wishing to offer a new complete range different from the historical cuvées, they then created "Les Créations"! Wines that appreciate their youth, remaining on the fruit and accessible! For these cuvées, no aging in barrels but a simple passage in stainless steel vats to faithfully reflect the grape varieties used.

Terroir: Peyrals, calcaire, 250m of altitude

Appellation: Pays d'Oc

Color: Red

Vintage: 2023

Harvest: Manual

Alcohol: 13,5% Vol

Body: ● ● ● ○ ○

Acidity: ● ● ○ ○ ○

Sweetness: ● ● ○ ○ ○

Tannins: ● ● ○ ○ ○

Length: ● ● ● ○ ○

Lay down: 2 years after the vintage

Jancis Robinson nous en parle :

«Lovely, lovely, lovely. Proper Cinsault, with its tissue-paper rustle of tannins, that iron-and-paprika sweet chew of charcuterie and tannins, flowers (...). The tang of raspberries crushed between little fingers on a hot day. You could cool this and sit at a table loaded with plates of cold strawberries, tomatoes (...), glistening chorizo, silky smoky baba ganoush, black-peppered curd cheese and slick sweet purple olives. Or you could take it into winter and open it, on the cool side of room temperature, with baharat-spiced lamb tagine, slow-cooked paprika-sweet goulash, the oily-sweet chilli hit of patatas bravas. It's such a foodie wine!

Aromas/Flavors



Fresh red fruits, crushed raspberry.
Light, chewy, delicious

Wine Pairings



Summer salad, Appetizers



SILVER (2021)

Jancis Robinson
JancisRobinson.com

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