



DOMAINE HAUT-BLANVILLE - Jardins des Légendes

Viognier

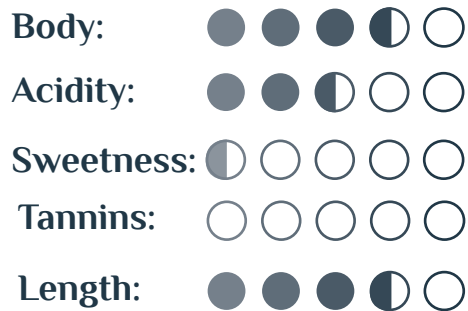
Château Haut-Blanville is a family wine estate located in Saint-Pargoire, near Montpellier in Hérault (34). Created in 1997 by Bernard and Béatrice Nivollet, they are currently handing over to their daughters and the Blanville team. Specializing in the production of single-parcel wines, each cuvée comes 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: Légendes, clay and limestone, 250m of altitude
Appellation: IGP Pays d'Oc
Color: White
Vintage: 2023

Harvest: Manual
Aging: Fermentation & aging in barrels
Alcohol : 13% Vol

Comment by Jancis Robinson:
« Smells of irises. Tastes, intensely, of smoky peaches. And then more of that spicy florality – iris and dianthus, peony-scented talc. A slender line of green-nut bitterness. Cardamom. Viognier is so difficult to get right – at low alcohols it's often watery and wan; the Viogniers with good fruit are often over-oaked and fat; and the rich, ripe Viogniers are often way too hot and oily with a back-end bitterness. This is just right: perfectly formed fruit cusped into the palm of dusty florals and a gentle drawing bitterness that builds quite length into the pliable acidity of the wine.»



Lay down: 3 to 5 years after the vintage

Aromas/Flavors



Brioche, lychee, grapefruit. Frank attac, good intensity, a nice lemony freshness.

Wine Pairings



monkfish tail in butter sauce, zucchini gratin with ricotta.



90/100
(2015)



91/100
(2015)



90/100
(2018)



91/100
(2018)



16+/20 (2022)
16,5/20 (2019)
17/20 (2018)



GOLD
(2024)