



CHÂTEAU HAUT-BLANVILLE - Légendes

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.

Comment by Tamlyn Currin of «Jancis Robinson»:

«It smells like an oaky Syrah: chocolate, vanilla, mocha. Big and hot, charcoal, prunes, plum liqueur and violets. An overstatement of flavour and heat and sweetness, but the tannins are remarkably fine and somehow, against all odds, there is freshness in the finish.»

Terroir: Légendes, clay and limestone, 250m of altitude

Appellation: AOC Languedoc Grés de Montpellier

Color: Red

Vintage: 2020

Harvest: Manual

Aging: 36 months in new oak barrels

Alcohol: 15.5% Vol

Body: ● ● ● ● ●

Acidity: ● ● ● ○ ○

Sweetness: ○ ○ ○ ○ ○

Tannins: ● ● ● ○ ○

Length: ● ● ● ● ●

Lay down: 10 years and more after the vintage

Aromas/Flavors



Morello cherry, garrigue, vanilla, chocolate, toasted

Wine Pairings



Stews, red meat, Black Forest



Vegan

Wine Spectator

92/100 (2014)
92/100 (2012)
90/100 (2011)



Top 50 Chine
(2013)



92/100
(2014)



2 STARS
(2014)



GOLD (2017)
GOLD (2014)



SILVER
(2018)

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16/20 (2020)
17/20 (2015)