

BLANVILLE

BLANVILLE - Magie Noire

Syrah

Vegan Wines

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: 2019

Harvest: Manual

Aging: 12 months in old barrels

Alcohol: 14,5 % Vol

Comment by Jancis Robinson:

«Lovely ripe, warm-fruited nose. A prickle of pepper. Just a slight lift of volatility and sweaty horse, but it's very slight. (Decant.) I was expecting more fruit on the palate, judging by the nose, but this is firmly on the savoury spectrum -- pepper, and sweet-roast tomatoes and kalamata olives and warm leather. Proper southern French Syrah. I'd love a bit of cassoulet or slow-cooked beef chuck stew. »

Body: ● ● ● ● ○

Acidity: ● ● ● ○ ○

Sweetness: ● ● ○ ○ ○

Tannins: ● ● ● ○ ○

Length: ● ● ● ● ○

Lay down: 3 years after the vintage

Aromas/Flavors



blackcurrant, morello
cherry, leather

Wine Pairings



Sheep's cheese, lasagna,
chocolate mousse

Jancis Robinson
JancisRobinson.com

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