

Sine Macula



BLANVILLE

# Château Haut-Blanville

Blends

Vegan Wines



GOLD (2011)



GOLD (2011)

Wine Spectator

90/100 (2012)  
91/100 (2013)



GOLD  
(2013)

Selection of Rewards

# Elegante

*Terroir : Peyrals, limestone, 250m of altitude*

*Appellation : AOC Languedoc Grés de Montpellier*

*Color : Red*

*Grape varieties : Syrah, Grenache, Mourvèdre, Carignan*

*Harvest : manual*

*Ageing : 24 to 36 months in barrels of several wines*

*Alcohol : 14.5% Vol*



*Tasting by Gilbert & Gaillard*

**Colour:** Deep ruby.

**Nose:** Ripe nose with faint suggestions of prune and raisin.

**Palate:** Wonderful, full attack on the palate with generous weight and a measure of power. An all-rounder that stays harmonious. Would work with, say, game.



*Pairing & Suggestions*

Perfectly suited to red meat dishes and cheese.  
Serve at 18-19 °C.



## *Terroir*

The ensemble of parcels which make up le Terroir des Peyrals extend over 19 hectares situated on a series of limestone plateaus and slopes at a height of between 250-300 meters overlooking the Etang de Thau and the Mediterranean to the south. To the west are the Pyrenees and the Cévennes to the north-east. The soil is 100% limestone and very rocky in composition. The elevation of the parcels is, for the most part, north-west facing. The slopes are exposed to the sea breeze as well as to westerly and north/north-easterly winds. The environment is one of heath, where broom, rockrose, thyme and fennel abound. The parcels are bordered by wild blackberry bushes and small pine woods. The characteristics of this terroir give the wines produced here their freshness and minerality with great ageing potential. The Terroir de Peyrals include six parcels of Les Clos wines.



## *Culture & Harvest*

Ever-mindful of the adage that every good wine depends primarily on the vine, we treat our plants with great care and even love, guided by the principals of sustainable economy and biodynamics. Attentive to the life in our soils, we have eliminated the usage of glyphosate in and around the vines and eschew entirely the use of chemical fertilisers. As regards diseases of the vines' leaves we use natural treatments whenever possible.

Red grapes are harvested by hand with very low in quantity (on average less than half the limit allowed by the appellation) – between 17 – 25 hectolitres per hectare.



## *Vinification, Ageing and Bottling*

Red grapes destined to make up a given « cuvée » are selected in the cellar, then cleaned of their foliage and stems and put into tanks to macerate prior to cold fermentation after which they are vinified in such a way that they will keep for many years.

After alcoholic fermentation, they macerate for a long time (3-5 weeks according to the vintage). Once the malolactic fermentation process is complete, the wine is placed wither into new wooden casks or blended with other wines for between 24 and 36 months and regularly tasted during this ageing process.

At the end of this stage, we select those casks which will make up Les Clos and then we work on the Blends. Each Clos and Blend is then transferred to stainless steel tanks to decant naturally until it is ready to be bottled.

The bottling is carried out in our own bottling plant by us. The bottled wine is then left to rest for several months prior to being dispatched.

All Clos and Blend wines are vegan having no animal proteins used in their production

