



# Domaine Haut-Blanville

## Blends

Vegan Wines

# Elegante



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

*Appellation: IGP Pays d'Oc*

*Color: White*

*Grape varieties: Grenache white, Roussanne*

*Harvest: during the night*

*Elevage: 6 to 8 months in barrels of several wines*

*Alcohol: 12.5% Vol*



## Tasting

**Colour:** Light green

**Nose:** Very fresh nose and fruity scent with white flower aromas

**Palate:** Buttery and very good acidity, full bodied with a very discreet woody taste. Soft and lots of caudalies in the finale



## Pairing & Suggestions

Perfectly suited to cocktail parties, fish, and goat's cheese.  
Serve at 10-12°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 & Vendanges*

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.

our white fruit is picked at night and at dew point by machine in order to preserve its freshness to the maximum. Our harvests are very low in quantity, between 20 – 40 hectolitres per hectares for the white grapes.



## *Vinification, Elevage & Mise en bouteilles*

The white grapes destined to make up a specific wine are pressed as soon as they arrive in the cellar the chilled down to 5°C after which their temperature is allowed to rise naturally.

The juices are fermented either in new barrels or by being added to existing wines. The wines are then stirred on the lees using the process of bâtonnage for between 6 – 8 months.

At the end of the ageing process we choose the barrels which will make up the Clos wines and then we work on the Blends. Each and every Clos and Blend wine is then transferred to stainless steel tanks to decant naturally until ready to be bottled.

Bottling is carried out in-house in our own plant and exclusively by our team. After bottling, the wines are left to rest for several months prior to being dispatched.

As no animal protein is used in their production, all Clos and Blend wines qualify as Vegan products.

