



Domaine Haut-Blanville

Blends

Vegan Wines

Grande Cuvée



GOLD - 2001



92/100 (2014)



92/100 (2015)



90/100 (2016)

Selection of Rewards

Terroir : Peyrals, limestone, 250m of altitude

Appellation : IGP Pays d'Oc

Color : White

Grape varieties : Chardonnay, Viognier, Sauvignon, Roussanne, Grenache

Harvest : During the night

Ageing : 6 to 8 months in barrels of several wines

Alcohol : 13% Vol



Tasting by Gilbert & Gaillard

Colour: Attractive, brilliant light gold.

Nose: The nose offers up a lovely mix of fruit, spice and toast notes.

Palate: The palate displays a velvety texture and fairly intense, precise aromas with freshness framing the whole. An energetic all-rounder with good ageability.



Pairing & Suggestions

Ideal served at a cocktail party and with fine fish and cheese.
Serve at 11-12 °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.

