

Sine Macula



BLANVILLE

LES CLOS DE BLANVILLE

Domaine Haut-Blanville

Vegan Wines

Jardin d'Eden



91/100



Terroir : Vieux Chemin de Fer, limestone and clay ruffles, 150m of altitude

Appellation : AOC Languedoc

Color : White

Grapes varieties : Grenache blanc, Roussanne

Vintage : 2017

Harvest : During the night

Aging : 6 to 8 months in new and old oak barrels

Alcohol : 12.5% Vol



Tasting

Color : Light and Bright colour.

Nose : . We find on the nose the aromas of roussanne, the whole is finely wooded.

Palate : Very nice mouth with a sweet attack. It is a gourmet wine with aromas of honey and white flowers. On the finish we find the wood that is well melted.



Pairing cuisine & wine

Will be perfect with a Nantua turbo sauce, goat cheese or even as an aperitif. Can be kept 5 years after the vintage. To be served at 10-12 ° C.



The group of parcel composing the Vieux Chemin de Fer parcels extends to 6 hectares of vines. The vines are planted on a plateau, at 150 meters of altitude overlooking the Mediterranean Sea on the South side, the Pyrénées on the South-West side, and the Cévennes mountains on the North side. The soil is made of limestone and clay ruffles, extremely rocky. The parcels are exposed to the four winds. The environment surrounding the vines is made of brooms, cistus, thymes, fenels and truffles and figue trees. The plots are delimited by blackberries bushes. The characteristics of this terroir translate into the wines as freshness and minerality, and a great capacity to age.



Château Haut-Blanville cultivation principles and oenological practices are a reflection of deep respect for environment and our wines amateurs but also of our non-dogmatic and non-religious posture in life. And we know that great wines « are made at the vine ».

We care passionately for our vines and try, in face of each potential threat to the integrity of our vineyard, to find the best response to threats that both tradition and science can provide.

We do not use chemical fertilizers and place a very strong focus on the preservation of the soil, which excludes using glyphosate, but also high doses of copper and sulfur (today a derived from oil) which damage the soil, although they are the basics products used in organic cultivation.

The harvest is manual for red wines and during the night for white wines.



Haut-Blanville wines are vinified for a long aging. White wines are fermented in barrels with multiple « bâtonnages » and the red are undergoing long maceration after the alcoholic fermentation. The starts the aging in barrels : 5 to 8 months for the whites, 2 to 3 years for the reds.

At the end of aging, the wines are transferred to stainless tanks where they will decant naturally for months before bottling.

Our Clos and Blends wines are VEGAN

