

Sine Macula



BLANVILLE

LES CLOS DE BLANVILLE

Domaine Haut-Blanville

Vegan Wines



92/100
(2016)



Top 100
London

Jardins d'Albisson

Selection of Rewards

Terroir: Charmes, clay and limestone with small pebbles, 200m d'altitude

Appellation: IGP Pays d'Oc

Color: White

Grape Varieties: Chardonnay, Marsanne, Roussanne, Viognier

Harvest: night Harvest

Aging: 6 to 8 mois in new and one wine oak barrels

Alcohol: 12.5% Vol



Tasting

Color: Sparkling colour of a pretty straw yellow almost gold but also with silvery highlights, whiteness of his youth.

Nose: Fresh and lively aromas, buttery with hints of exotic fruit. A lot of aromatic complexity.

Palate: A very fruity wine with a very good structure thanks to the fermentation and raising in a mix of new and second wine barrels. Great length with multiple layers of aromas along the tasting.



Pairing cuisine & wine

Cocktail parties, white meat, fine fish, goat cheese.

Serve at 10-12°C.

If well preserved can easily stand 7 years after the vintage.



Terroir

The group of vine parcels of Les Charmes terroir extends to 10 hectares surrounding a « Puech » at 200m of altitude with a striking view of the Haute Vallée de L'Hérault to the West, and the Cévennes to the North.

The soil is made of blue clay and limestone with small pebbles which are called « graves du Languedoc ». The parcels are exposed to the West, Noth, and North-East winds.

The characteristics of Terroir des Charmes translate into very aromatic wines, soft and with very fine tannins, medium bodied. These wines are often called « féminin », very fine and charming, hence the name of the Terroir.



Cultivation and Harvest

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.



Vinification, Aging and Bottling

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

