

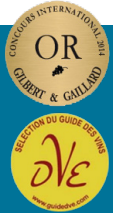


# LES CLOS DE BLANVILLE

## Domaine Haut-Blanville

Vegan Wines

### Jardins des Légendes



90/100

91/100

*Terroir: Légendes, limestone and clay, 250m of altitude*

*Appellation: IGP Pays d'Oc*

*Color: White*

*Grape Variety: Viognier*

*Vintage: 2015*

*Harvest: manual*

*Aging: 6 months on lees in stainless steel tank*

*Alcohol: 12.5% Vol*



*Tasting by Gilbert & Gaillard*

**Color:** Clear gold

**Nose:** Charming nose recalling apricot, peach, floral notes and some citrus

**Palate:** The palate is lush, velvety, dense and ample with fat and a rich, complex array of aromatics. Refined spice on the finish. Extremely elegant.



*Pairing cuisine & wine*

Perfect for cocktail parties, or with fine fishes, goat cheese, sushies and Vietnamese cuisine.

Serve at 12-13 °C.

If well preserved, the wine will easily handle a 5 years aging after the vintage.





## *Terroir*

The group of parcel composing the Clos des Légendes parcels extends to 3 hectares of vines.

The vines are planted on a plateau, at 250 meters of altitude overseeing the Méditerranée Sea, the Haute Vallée de l'Hérault on the West side, the Pyrénées on the South-West side, and the Cévennes mountains on the North side.

The soil is made of limestone and clay with big pebbles, rocky. The parcels are exposed to the four winds.

The environment surrounding the vines is made of brooms, cistus, thymes, fenels, figue and green oak trees. The plots are delimited by blackberries bushes. The characteristics of this terroir translate into the wines as concentration and density, minerality, and a great capacity to age.



## *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

