

Sine Macula



BLANVILLE

LES CLOS DE BLANVILLE

Château Haut-Blanville

Vegan Wines



Vintages 2004,
2006, 2007



93/100 (2007)



90/100 (2011)

92/100 (2012)

91/100 (2013)



94/100 (2013)

Previous Year rewards

Légendes



OR



97/100

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

Appellation: AOC Languedoc Grés de Montpellier

Color: Red

Major Grape Variety: Syrah

Vintage: 2014

Harvest : manual

Aging: 24 to 36 months in new oak barrels

Alcohol: 14.5% Vol



Tasting

Color: Still of great ruby youth with ink shades, very bright and limpid, high viscosity.

Nose: The nose is rich and tasty. It elegantly mixes flavors of black fruit with an empyreumatic and balsamic complex. Great complexity which evolves over the air.

Palate: The palate will delight the most demanding amateurs of southern wines ... a voluptuous wine, tasty, unctuous, rich, opulent, corpulent, juicy, majestic and many other superlatives we will conclude by a «Grand du Languedoc».



Pairing Cuisine and Wine

Perfect with red meat, barbecue beef filet sauce au noir, venaison, cheese and chocolate cake. Perfectly suited to Tournedos Rossini.

Serve at 17-19 °C. If drinking when young, we recommend pouring the wine into a decanter or simply opening the bottle and leaving it open for an hour before hand.

If well preserved the wine will stand at least 10 years of 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

