



LES CLOS DE BLANVILLE

Château Haut-Blanville

Vegan Wines



Perle Noire

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

Appellation : AOC Languedoc Grés de Montpellier

Color: Red

Major Grape Variety: Carignan

Harvest: manual

Aging: 24 to 36 months in barrels of several wines

Alcohol: 14.5% Vol



Tasting

Color: Very beautiful black cherry robe, shiny and dark.

Nose: Delicate aromas of white pepper and tobacco followed by hints of spices and licorice. Oxygenation adds some toasted scents.

Palate: The tannins have a velvety texture, both ample and round. Tannins and fruit have melted making the wine powerful on the palate with fine balance and nice length. In a few minutes one has a more structured wine and dense, very harmonious. The finale is long with hints of stone-fruits and spices.



Pairing cuisine & wine

Venaison, red meat, red tuna, cooked pressed cheese, barbecue or Cantonese cuisine.

Serve at 17°-19°C.

When well- preserved the wine should be great to have for at least 10 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, North, 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

