

Sine Macula



BLANVILLE

LES CLOS DE BLANVILLE

Château Haut-Blanville

Vegan Wines



GOLD(2009)



SILVER (2009)



90/100

Selection of Rewards

# Plénitude

*Terroir: Peyrals, limestone, 250m of altitude*

*Appellation: AOC Languedoc Grés de Montpellier*

*Color: Red*

*Major grape variety: Black Grenache*

*Harvest: manual*

*Aging: 24 to 36 months in barrels of several wines*

*Alcohol : 14.5% Vol*



## Tasting

**Color:** Bright light ruby.

**Nose:** Very complex with intense aromas of red fruits.

**Palate:** The mouth displays a rare and very balanced freshness. Silky tannins with a nice creaminess. Wide aromatic palette: laurel, bitter, oranges, gingerbread. Tangy, with dried herb, berry and orange peel flavors, this medium bodied red is supple, with strong acidity highlighting the licorice, currant and tangerine flavors through the ceddar finish.



## Pairing cuisine & wine

Perfect with lamb and duck breast with peaches & lemon, or a filet mignon with orange or veal medallion with olives.

Serve at 16-17 °C.

If well preserved, the wine will easily handle a 20 years aging after the vintage.



## *Terroir*

The group of parcel composing the Peyrals vine parcels extends to 30 hectares of which 16 hectares are planted in vines.

The vines are planted on slopes and plateaux, at 250 to 300 meters of altitude overseeing the Méditerranée Sea on the South side, the Pyrénées on the South-West side, and the Cévennes mountains on the North side.

The soil is 100% limestone, extremely rocky. The orientation of the parcels is mostly North-West. The parcels are exposed to the Sea wind, the West wind and the North wind.

The environment surrounding the vines is made of brooms, cistus, thymes, fenels. The plots are delimited by blackberries bushes and pine woods. The characteristics of this terroir translate into the wines as freshness and minerality, and a great capacity to age



## *Cultivation & 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.



## *Vinification, Aging & 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 month 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

