Clos des Poètes

Terroir: Peyrals, limestone, 250m of altitude
Appellation: AOC Languedoc Grés de Montpellier
Color: Red
Major grape variety: Mourvèdre
Harvest: manual
Aging: 24 to 36 months in barrels of several wines
Alcohol: 14.5% Vol

Tasting

Color: Beautiful shiny purple

Nose: Complex and fresh nose which releases roasted cocoa and plum notes. The second wave of flavours are ripe raspberry and cherry aromas.

Palate: The mouth is fresh and rich, with extremely fine tanins. Very mineral wine with very complex fruity and spicy tastes. Medium bodied with a solid structure and lots of caudalies. The length is enhanced by chocolate, cherry, dark fruits and bay leaf notes.

Pairing cuisine & wine

Red meat, barbecue, cooked pressed cheese. Ideal with stuffed game and quail with raisin.
Serve at 16-17 °C.
If well preserved the wine will stand at least 10 years of 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 Méditerrannée 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 fermeted 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.