

Representing Star Producers Globally,



Servicing Star Markets Locally

LES SACRES BLANC 2024

AOP Languedoc

Calmel & Joseph, France

eCommerce # 38351 | 13.0% alc./vol. | \$20.50



A bright, gleaming wine with pale green reflections. The nose is sumptuous, full of white peach, honeysuckle, garrigue and spices, in pure Mediterranean style. In the mouth it is fresh and supremely smooth, with the silky fruit complementing the remarkable tension of this wine with its notes of mango, lemon, and melon, followed by mint and finishing on flinty notes. White wines are under-represented in this region better known for its reds, but here we have a beautiful example of what the region can produce in this wine full of charm that punches well above its weight.

Jancis Robinson
JancisRobinson.com



Terroir:

White Grenache comes from the splendid granite and slate soils in the north west of the Roussillon, the Viognier from the foothills of the Cevennes in the Gard, the Roussanne from the slopes of Herault, and the Vermentino from the foothills of the Black Mountains in Aude.

Vinification:

Classic vinification with settling at 6°C for 24 hours followed by fermentation at 15 °C for 10 days. The fine lees are retained in the first racking after alcoholic fermentation. There is no malolactic fermentation in order to conserve maximum freshness.

Ageing: All four varieties are racked then blended before being aged on fine lees for 3 months.

Varieties: White Grenache 40%, Roussanne 20%, Viognier 20%, Vermentino 20%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 12°C. Perfect with more delicate simply grilled fish, or with shellfish such as scallops. Goes well with sushi and sashimi.

Jancis Robinson (21vntg)

15.5p

Concours Elle à Table (21vntg)

Silver

