

Representing Star Producers Globally,



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VILLA BLANCHE SAUVIGNON BLANC 2025

IGP Pays d'Oc, Languedoc-Roussillon

Carmel & Joseph, France



eCommerce # 403971 | 12.0% alc./vol. | \$18.95 *subject to change

Beautiful pale yellow colour. A very aromatic nose with notes of grapefruit and mandarin, followed by exotic fruits such as mango and papaya, finishing with hints of aniseed. On the palate, this is a fresh, lively and vibrant wine. The exotic flavours of lemon and pink grapefruit are very well balanced, giving way to hints of fennel. Very nice freshness, a straightforward and clear wine that surprises with its complexity and liveliness. A blend of Sauvignon from different terroirs that offers all the richness of the wines bearing the "Villa Blanche" label.

Terroir:

Vineyards growing in three parts of the Languedoc wine region: Mediterranean, Oceanic and Pyrenean terroirs. Clay-limestone and gravelly soils.



Vinification:

The grapes are picked at night, in two passes. The first harvest is done at a relatively early stage in maturity, to keep freshness in the wine. Then 10 days later a second harvest is done, to get good concentration and varietal aromas. Grapes are destemmed and then macerated at 5°C for 2 hours. Fermentation is temperature-controlled 14°C (no malolactic fermentation).

Ageing: 10% matured in 1 wine old oak barrels for 3 months. 90% matured for 3 months on fine lees in stainless steel vats.

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at ~10°C. Excellent aperitif. Perfectly accompaniment for fish dishes and Carpaccio.

Jancis Robinson (23vntg)

Collection Printemps/Eté IGP Pays d'Oc (23vntg)

16p

Ambassador wines



Jancis Robinson
JancisRobinson.com