

Representing Star Producers Globally,



Servicing Star Markets Locally



VILLA BLANCHE SAUVIGNON BLANC 2022

IGP Pays d'Oc, Languedoc-Roussillon

Calmel & Joseph, France



eCommerce # 431246 | 12.5% alc./vol. | \$18.95 *subject to change

A fairly pale, but beautifully glimmering yellow. The nose is expressive and elegant, with citrus fruit, mango, and papaya that follow notes of dill and boxwood, ending on touches of menthol, elderberry, and a nice flinty minerality. A really clean, clear vivacity in the mouth that opens on fresh orange, mango, lychee, and preserved lemon, with white peach and a bit of apricot on the middle palate and vibrant notes of lemongrass, coriander leading to a superbly mineral finish.

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.

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Concours national des vins IGP

15.5p

Silver