

Servicing Star Markets Locally

VILLA BLANCHE GRENACHE ROSE 2019

IGP Pays d'Oc, Languedoc-Roussillon Calmel & Joseph, France

eCommerce # 745868 | 12.5% alc./vol. | \$16.05

Pleasingly pale pink with golden gleams. The nose presents a bouquet of white flowers and roses followed by the freshness of aniseed and mint. Deliciously supple, fruity and refreshing in the mouth, like biting into a fresh peach, with apricot, a touch of delicately lemony citrus notes and grenadine. A pure delight but also a fully-fledged wine capable of accompanying a meal with poise.







Jancis Robinson (18vntg)
Mundus Vini (18vntg)
Wine Orbit, Sam Kim (18vntg)
Gilbert & Gaillard (18vntg)

93p Gold

15.5p Gold

Terroir:

Clay and limestone soil. Climate is Mediterranean, warm and sunny with low rainfall. Winters are mild, summers are hot and the usual dry conditions ensure that the grapes ripen fully. Vines are ploughed; **NO WEED KILLER** is used. Pruning is short to regulate yields.

Vinification:

The grapes are picked at night, in two sessions. The first harvest is just before the grapes are fully ripe, to keep freshness in the wine, then the second picking happens two weeks later, to get good concentration and varietal character. The grapes are destemmed then macerated for six hours at 5° C. Fermentation is at a controlled temperature of 17° C. The fine lees are added back to the wine at racking to add more structure on the palate. No malolactic fermentation

Ageing: stainless steel tank.

Varieties: Grenache noir 60%, Grenache gris 40%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 12°C. Perfect partner for charcuterie and Spanish classics like paella. Goes well with crabcakes, and sushi with avocados.

