

Representing Star Producers Globally,



Servicing Star Markets Locally

VILLA BLANCHE SAUVIGNON BLANC 2019

IGP Pays d'Oc, Languedoc-Roussillon

Carmel & Joseph, France

eCommerce # 799726 | 12.5% alc./vol. | \$16.15

Brilliantly gleaming with gold and pale green highlights. The aromas are pleasingly expressive, without excessive exuberance, with notes of thiols but also mango, papaya and pink grapefruit punctuated with a few smoky, toasted notes. Citrus fruit reappears on the palate, with lemony, but also lightly aniseed (fennel) flavours bringing incredible freshness to the finish. We are in the presence of an elegant, very original Sauvignon Blanc of immense aromatic complexity.



Jancis Robinson
JancisRobinson.com
Wine Orbit™



Jancis Robinson

15.5p

Wine Orbit, Sam Kim (18vntg)

91p

Decanter WWA (18vntg)

Commended

Gilbert & Gaillard (18vntg)

Gold

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 15 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: 15% matured in new oak barrels for 3 months. 85% 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.

