

Representing Star Producers Globally,



Servicing Star Markets Locally

## VILLA BLANCHE SAUVIGNON BLANC 2024



IGP Pays d'Oc, Languedoc-Roussillon

Calmel & Joseph, France

**eCommerce # 973387 | 12.5% alc./vol. | \$18.95** \*subject to change

A delicate pale yellow with light green highlights. A highly aromatic nose of grapefruit and orange, succeeded by exotic fruit like mango, papaya, pineapple, and lime, finishing on elegant mineral notes lifted by thiol type aromas of aniseed and boxwood. Lively, fresh, and full in the mouth with perfectly balanced exotic notes of mandarin, pink grapefruit and pineapple paving the way to blackcurrant buds, dill, and lemon. An outstandingly fresh, clean, and focussed wine whose complexity and vivacity are just stunning. A blend of Sauvignons from different terroirs that offers all the brilliance of the Villa Blanche wines.

### **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

16p

Ambassador wines



Jancis Robinson  
JancisRobinson.com