

## BLANVILLE Languedoc Rouge 2021



|                 |   |
|-----------------|---|
| Winemaker       | Charlotte Nivollet                        |
| Varietal Blend  | 68% Grenache Noir, 24% Syrah, 8% Carignan |
| Location        | Languedoc, France                         |
| Commune         | Saint-Pargoire, Sud de France             |
| Appellation     | AOC Languedoc                             |
| Alcohol Content | 14%                                       |
| TA              | 3.34 g/l                                  |
| pH              | 3.52                                      |
| RS              | 0.57 g/l                                  |

Certifications  
Sustainable (HVE France  
Certification)

Other  
Vegan Friendly

### VINEYARDS:

The vineyards for the Languedoc Rouge are situated at 830ft above sea level and 9 miles from the sea. The trellised vines have a northwestern exposure and are planted in rocky limestone soil. The age of the vines ranges from 30-40 years depending on the varietal.

### VINTAGE:

Despite an episode of frost at the beginning of April which affected the vineyard in a very heterogeneous way (and fortunately didn't impact on this hillside vineyard), good climatic conditions from this vintage resulted in the wines to have excellent balance between sugar, acidity, and concentration. Rainfall was enough during the winter and spring to replenish reserves and get through the summer without the vines suffering from water stress or disease since there was no humidity. This allowed for harvest to take place at optimal maturity with a high level of concentration of the juices to be vinified.

### VINIFICATION AND MATURATION:

The wine underwent traditional fermentation with selected yeasts, 2-3 weeks maceration depending on the varietal (2 weeks for the Grenache Noir and Carignan, 3 weeks for the Grenache-Syrah blend) followed by pressing. The wine was then kept in stainless steel tanks for 6 months. The Grenache noir-Syrah blend was transferred to 1-2 oak barrels and part of the Grenache was transferred to a 500L new oak barrel. The rest of the wine was left in tanks. The wine was aged for 2 years before it was blended and bottled.