

Terre des Anges white wine 2019

VARIETALS

Sauvignon Blanc (70%)
Vermentino / Rolle (30%)

PLOTS OF VINES

Paradis - 50 years old
Les Durands - 5 years old

TERROIR

Shallow clay-limestone soils
North exposure
Dry and cool climate

WINEMAKING PROCESS

The carefully selected grapes are harvested by hand during the coolest hours of the day. They are pressed using the direct press method, and only the best juices are kept for vinification. The Sauvignon Blancs, after working the juice on fine must deposits, are vinified in cask of 15 hectoliters. The Vermentino ferment in 600 liter oak casks, where they are aged for 2 months with frequent stirring to bring out the roundness and complexity. The blend yields a rich and balanced wine, an atypical marriage between young and old vines.



This wine is distinguished by complexity and roundness, but also by the parcel selection of the grapes.

TASTING NOTES

Beautiful intense robe with golden highlights.

Lovely complexity with very ripe notes of exotic fruits (mango and pineapple) and candied citrus.

The mouth has a lot of suppleness and a nice length. The Vermentino brings a finesse and elegance to the freshness of the Sauvignon Blanc. Tart and fruity on the finish.

The recommended storage period : 2-15 years.