

CHÂTEAU LA SAUVAGEONNE LA VILLA

AOP Languedoc

demeter

Spirit of the place



Winemaker's note

The estate is located at the north-west of Montpellier, leaning on the Causse du Larzac, between 150 and 350 meters of height, on an area of 57 ha. We find two different soils, on one hand the "ruffes", a thin, filtering soil rich in minerals (bauxite, iron, aluminum...), and on the other hand sandstone and shale, deeper and broken, allowing the creation of a water reserve. The plots are located at the center North of Hérault. This climatic zone knows large ranges of temperatures: the distance from the sea and proximity with the Causse bring a freshness during summer nights that is beneficial to a slow, progressive ripening of the berries.



Winegrower's note

The grapes are handpicked between sunrise and 10 am, in order to take advantage of the berries freshness. Grenache and Mourvèdre come from plots of old vines on hillsides producing small berries with low yield. Vermentino and Viognier are cultivated on the schist hillsides. Grenache varietal is co-fermented with Vermentino and Viognier.

It's this unique and rare blend that gives this wine its entire singularity. The full bunches of grapes are pressed directly at reception in the wine storehouses. Only the free run juice and the first press are used to elaborate this cuvée. After a cold setting, the fermentations begin in vats and will end in barrels.



Tasting notes

The first impression this wine delivers is the surprising one of relating more to a white wine than a rosé. The bouquet offers notes of crushed strawberries, sweet spices, very floral notes of violet and hawthorn.

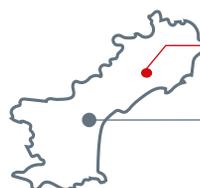
The mouth is very powerful and generous, the grain is velvety and with a revitalizing freshness. The wine is built on tension and stamped with a brilliant salinity.

To be served at 12-13°C with fish, poultry or fresh cheese.



Grape varieties

Grenache, Mourvèdre, Viognier, Vermentino



Château La Sauvageonne

Narbonne



GÉRARD BERTRAND

