

LE BLANC

Climate and Soil :

Soils : Sandy loam and limestone with a large presence of quartz.

Exposition : North Northwest.

Gently sloping vineyards.

Viticulture :

Varieties : Roussanne (80%), Marsanne (20%).

Plantation density : 6500 vines/hectare.

Short spur pruning.

Average yield : 25 hl/ha.

Natural grassing in every second row alternated every year.

Banking and debanking on the row to control weed growth.

Biodynamic viticulture with treatments in phytotherapy.

Winemaking :

Whole bunch pressing.

Settled by gravity before racking after 48 hours.

Wild yeasts.

Fermented partly in barrel, partly in tank.

No temperature control during fermentation.

Particularity: The marsanne is fermented like a red wine with fermentation being carried out on skins with regular plunging. This allows for the extraction of some varietal characters which are normally difficult to extract. It is pressed during the fermentation then allowed to finish its fermentation on fine lees.

Aging :

On fine lees after blending just until spring.

Blended and bottled in March **without filtration**.

Tasting Notes :

Colour : Pale gold, strong density.

Nose : Apricot, exotic fruits, acacia, oak very discreet, slightly honeyed.

Mouth : Ripe fruits, full bodied. A powerful wine with wonderful length finishing on a mineral and slightly salty note.

Food and wine matching :

Poultry (as the label indicates). Fish and seafood cooked in sauce. Scallops with black truffle.

Weal cooked in white wine. Mushrooms.