



Villatade "V" Blanc

Appellation :	A.O.P. Minervois
Vintage :	2023
Color :	White
Alcool / Vol. :	12,5%
Grapes :	Vermentino
Soil :	Clay and limestone



A clear liveliness for this Minervois Blanc, around delicate notes of citrus, lychee and white peach. The aromatic profile confirms the feeling of tension. The finish is persistent and slightly saline. Very pleasant for aperitif, it will pair wonderfully as well with oysters, fish, seafood and young fruity cheese.



WINEMAKING

Sustainable agriculture

Mechanical harvest with destemming Direct pressing. Fermentation at low temperature in thermoregulated stainless steel vats. Decanting.

Technical cork stopper



TASTING

APPEARANCE : Beautiful straw yellow color with golden reflections

NOSE : Floral, slightly acidulous with citrus and lychee aromas

PALATE : Attack both lively and supple; strict and straight on the palate. A beautiful mineral freshness which prolongs the fruity notes of peach and citrus. Stubborn scents. Good length with a slight salinity.



SERVING

SERVING TEMPERATURE : 8° to 10°

AGING : To drink now. Can be kept for 4/5 years.

WINE PAIRING : Oysters, Grilled sea bass with anise, sole meunière, Grilled prawns, Cooked pressed cheeses (Comté, Beaufort...)

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