

Vila Voltaire 'Puech Auriol' Blanc

(Coteaux d'Ensérune IGP)

70% Chardonnay, 30% Carignan Blanc



This white is a dynamic blend of the estate's 20-year-old vine Chardonnay, and 70-year-old Carignan Blanc vines. The sandy limestone soils in these vineyards are full of ancient oyster fossils, adding to the wine's sea influence. The grapes are gently pressed once in the cellar, before natural fermentation and co-ferment for about one month with nothing done to them until the wine is moved with its fine lees to both acacia barrels and new tanks. Then, weekly batonnage, a small does of sulfites, a light filtration, and bottling. The result is brilliant, showcasing beautiful floral components, lemon zest, and salty sea air. The texture in the mouth is very fresh yet has a wonderful weight full of citrus, green pears, and salty minerality, with a lovely clean finish.

Bon Vivant

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