



CHATEAU HAUT BLANVILLE Grande Réserve – IGP Pays d'Oc

Château Haut-Blanville is a family estate built in 1997, plot by plot, to discover, through a range of Clos, the incredible diversity and the best terroirs of Languedoc.

Our family estate has been living its great adventure since 1997 thanks to the dream of Béatrice & Bernard Nivollet. Located near Montpellier, we create parcels wines revealing the exceptional diversity of Languedoc terroirs. It starts with a rigorous parceling of our vineyards, initiated at the creation of the estate and deepened every year. At the heart of this segmentation is the wine-making process and plot rearing, practiced since the beginning that allows comparative tastings of the juice of each plot. Ecologically responsible artisans and winemakers, we pay particular attention to respecting our land, its environment and its biodiversity.

The assembly of our clos and blend are vegan.

Vineyard planted around a puech, planted with pines, green oaks and cistus with an open view of the «Parc du Haut-Languedoc.»

TERROIR

Limestone soil

WINEMAKING

Once the malolactic fermentation is over, our red grapes are put in new barrels or several wines for 24 to 36 months and tasted regularly during their breeding.

GRAPE VARIETY

Pinot noir

ALCOHOL

13%

SERVICE TEMPERATURE

16-17°C

TASTING NOTES

Ruby and brilliant red color. A beautiful aromatic structure, with elegant tannins.

FOOD PAIRING

Perfect as an aperitif or for a cocktail party, to accompany red meat, cheese or sushi.

