



# DOMAINE DE VILLENEUVE

IGP Saint-Guilhem-le-Désert

White

**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

Located in Claret, in Hérault, at the heart of Languedoc, Domaine De Villeneuve is a family estate that highlights all the richness and diversity of Pic Saint-Loup wines. The terroir, composed of limestone soils and scree, benefits from a Mediterranean climate tempered by the influence of the surrounding mountains. The estate practices integrated pest management, favoring manual work and precise vinifications to preserve the authenticity of the fruit. The reds, made from Syrah, Grenache, and Mourvèdre, are powerful and elegant, with notes of black fruits, pepper, and garrigue. The more confidential whites charm with their freshness and balance. An emblematic estate of Pic Saint-Loup, ideal for discovering deep and expressive wines.

## VARIETAL

Chenin 100%

## LOCATION

The estate consists of small vineyard plots, most of them under 1 hectare, surrounded by garrigue and woodland.

Age of vines: 30 years old

## TERROIR

A unique natural amphitheater made up of south/southeast-facing clay-limestone slopes.

## IN THE VINEYARD

Sustainable farming practices with ongoing organic conversion.

## HARVEST

Grapes are hand-harvested at full ripeness.

## WINEMAKING

The wine is aged in temperature-controlled tanks and demi-muids (600-liter oak barrels) for 6 months, giving it remarkable richness and opulence.

## SERVING

Serving temperature: 12–14°C

## AGEING POTENTIAL

2 to 3 years

## TASTING

This is a dry and aromatic white wine, with notes of citrus zest and ripe white fruits. It displays a pale yellow color with slight green highlights. On the palate, it is fresh and lively, with good tension and hints of flowers and white fruits. The Chenin Blanc brings a bright acidity, lending the wine great freshness.

## FOOD PAIRINGS

This dry and aromatic white wine pairs beautifully with seafood such as fresh oysters, grilled shrimp, or seared scallops. Lightly sauced fish dishes like turbot with beurre blanc or sole meunière enhance its freshness and elegance. It also complements white meats like creamy chicken or veal blanquette. Fresh cheeses such as goat cheese or mozzarella are also great matches. For a sweet pairing, a white fruit tart or citrus sorbet will highlight its vibrancy and intensity on the palate.



**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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