

MAISON DE LA VILLETTE



Maison De La Villette, Grenache Syrah Mourvedre, Rouge, 2022, Vis

Vin de France, VSIG, France

PRESENTATION

A refreshing and complex white wine with lemon pie, fresh banana and pear scents followed by roasted hints of praline, vanilla and candied chestnuts.

TERROIR

Both our Grenache and Syrah come from low-yielding mountainous vineyards from the South of France, located on the hillsides between the Pyrenees and the Cevennes mountains. Our Mourvèdre comes from cooler maritime vineyards of the Mediterranean coast.

WINEMAKING

The three grape varieties are vinified traditionally with a long maceration with both French and American oak. Just a small part of the Mourvèdre is fermented with whole bunch maceration in order to get extra fruit flavors. The wines are aged separately for about 6 months. Then the final blend is decided by our winemaker in order to obtain the most balanced, rich and fruity wine which gently ends its maturation with a light oak addition for another few months.

VARIETALS

Grenache, Syrah, Mourvèdre

TASTING

Intense blackcurrant and red fruit aromas with hints of flowers and spices. In the mouth, it is a rich, bold and fruity wine with dark fruit and liquorice flavors enhanced by satinsmooth tannins.

