

COLLECTION

HAUTES COLLINES WHITE

2021 VINTAGE
IGP MÉDITERRANÉE

65 % GRENACHE BLANC
35 % ROUSSANNE

SERVING TEMPERATURE 10-12°C
LIMITED QUANTITY 1 590 BOTTLES
CELLARING 6-10 YEARS



Appearance

Clear, shiny and crystalline. A very beautiful pale golden yellow with silvery reflections.

Nose

Of great distinction, the nose evokes delicate notes of elderberry flowers, roasted hazelnuts. With aeration, beautiful notes of white fruits emerge, complemented by an elegant oak touch.

Palate

The first sensation immediately inspires the sensation of a wine with nice size, ample, round but nevertheless very fresh. These floral and woody notes are expressed with delicacy and the finish is of a very nice saline balance.

Food and Wine Pairing

Roasted capon fillet and veal sweetbreads. Breton lobster swimming Royale of morels.

THE 2020 VINTAGE

An extremely special vintage, harvested in the midst of the unprecedented Covid crisis. The vintage began for the vines during an idyllic spring with a low level of rainfall. This was followed by a hotter summer, which pushed the plants into their entrenchments, but the vineyard nevertheless benefited from beautiful temperature variations and cool evenings. Although the harvest was announced 15 days ahead of schedule, our vines surprised us by taking the time to fully ripen. The harvest began at the end of August, the first half of the harvest went smoothly. The second half was more complicated due to repeated rainfall, but we choose to let the reds continue to mature, which meant we had to be very strict in our selection, this paid off with the production of some very fine reds. 2020 is a fine vintage, boasting a delightful freshness and exceptional balance.

WINE MAKING

Manual harvest in 25 kg boxes. Double sorting at the reception on whole bunch and on berries after total destemming. Crushing then draining the juice and pressing in a light program. Fermentation of the Roussannes in oak barrels from the best French forests and white Grenache in vats. Batonnage one month after fermentation. Aging for 7 months on fines lees in oak barrels and stainless steel vats.

la Verrerie
CHATEAU

PLEASE DRINK RESPONSIBLY.