



Winegrower's notes

Why make an orange wine at Château l'Hospitalet?

Huge amounts of respect for and interest in this ancestral tradition dating back more than 8,000 years in Georgia, which consists of vinifying whole bunches of white grapes in buried clay amphoras.

The conviction that the combination of the grape varieties of Roussanne, Viognier and Vermentino, the terroir, and the climate offers excellent conditions for making an orange wine. The desire to create an orange wine for laying down, brimming with finesse and delicacy, well balanced with a beautiful aromatic structure typical of the chateau's terroir.



Winemaker's notes

The vines are biodynamically cultivated. A careful selection of Villa Soleilla's six best plots of Roussanne, Viognier and Vermentino. The grapes are harvested when beautifully ripe.

Each plot is vinified separately with an eye for detail and careful daily attention paid to every single step. The grapes are vatted as whole bunches to enable carbonic maceration in vats at a controlled temperature of 21 to 25°C to ensure perfect balance between tannins, acidity and aromas.

Then comes pressing. At this stage, a distinction is made between:

The free-run juices, which are placed in different French oak barrels using a nuanced selection of Allier and Vosges oak, with a light toast. They then complete the fermentation process, emphasising their tannic side as they do so. The press juices are placed in clay amphoras, glass amphoras and dual-material ovoid vats (stainless steel and wood). Here, the juices become silky, rounded and rich.

Clay amphoras showcase fruit and colour.

In non-porous glass vats, the light adds a nuance of colours. In ovoid stainless steel and wooden vats, the suspended lees are constantly moving, and the juices express their rich, rounded side. Each juice finishes its fermentation in each container in the maturation cellar, before being racked and then matured in the same containers for several months (between six and nine). Following the maturation of these three grape varieties from six plots, with four maturation methods applied to the free-run and press juices, the blend is created on a fruit day using this magnificent range of shades



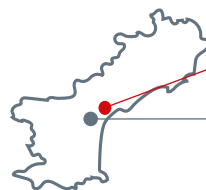
Tasting notes

Appearance: a beautiful, clear, golden colour with delicate touches of light. On the nose: subtle aromas of Oriental tea, fragrant incense, citrus zest (mandarin) and acacia honey. On the palate: straightforward in the attack, beginning taut with fruit such as apricot, bitter orange and candied orgeat. On the mid-palate, a harmonious structure is balanced out well by salty, creamy butter notes. The finish reveals a pleasant, delicate salinity in keeping with the La Clape terroir, with quince and mineral touches. The wine is full and dense on the palate, with beautifully lingering aromas and a harmonious structure of tannins.



Grape varieties

Roussanne, Vermentino,
Viognier



Château
l'Hospitalet
Narbonne



Best enjoyed at 14 degrees Celsius, when young should be opened and decanted an hour before service to fully appreciate the complexity and breadth of this exceptional wine. Serve with lamb and apricot stew, delicately spiced roasted vegetables and fresh goat's cheese or very mature cow's or sheep's milk cheese.

