



## Villatade "V" Blanc

<b>Appellation :</b>	Minervois
<b>Vintage :</b>	2021
<b>Color :</b>	White
<b>Alcool / Vol. :</b>	13%
<b>Grapes :</b>	Vermentino
<b>Soil :</b>	Clay and limestone



Dry but not too much, delicious and harmonious; it gives off a nice mineral freshness around leaky notes of letchi, white peach and pineapple. Very pleasant for the aperitif, it will pair wonderfully as well with oysters, fish, seafood and young fruity cheese.



### WINEMAKING

Sustainable agriculture

Mechanical harvest with destemming Direct pressing. Fermentation at low temperature in thermoregulated stainless steel vats. Decanting.

Technical cork stopper



### TASTING

APPEARANCE : Beautiful straw yellow color with golden reflections

NOSE : Very floral, slightly acidulous with leetches aromas and pineapple, touch of dried fruit and honey

PALATE : Supple, fleshy, rich and lively attack. A beautiful mineral freshness which prolongs the fruity notes of white peach. Nice homogeneous volume, stubborn aromas on citrus.



### SERVING

SERVING TEMPERATURE : 8° to 10°

AGING : To drink now. Can be kept for 4/5 years.

WINE PAIRING : Oysters, Grilled sea bass with anise, sole meunière, Grilled prawns, Cooked pressed cheeses (Comté, Beaufort...)

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