THE LOST PLOT

Le Blanc
2015

Varieties
30% Sauvignon with the remainder a field blend of Grenache Gris, Grenache Blanc, Muscat, Vermentino, Carignan Blanc, Terret and Picpoul.

Terroir
Heavy clay soils with red and Yellow 'marnes' rocks grown on gentle slopes North West of Nîmes, France.

Vine Age
Planted in 1950.

Viticulture
Grown by biodynamic estate Mas Espanet, pruned and trained onto single cordon wires.

Yield
30HL/Hectare or 2.5 Ton/ Acre

Vintage Date
10 September, 2015

Vinification
Destemmed and crushed into stainless steel tanks where it was left to macerate for three days. Pressed and cold settled before being racked to second and third year French barriques where it was fermented by indigenous yeast. Some malo-lactic fermentation.

Ageing
Aged on lees for 6 months without stirring, bottled with light filtration. No cold stabilisation.

Bottling date
2 May, 2016

Tasting notes
Tropical and rich nose, autumnal forest floor, quinine and gooseberries, very complex. The palate is creamy and ripe, soft phenolic coats the palate and lingers, almond and grapefruit rind characters emerge but stay in the background. The length of the wine is singular and focuses on a display of tropical ripeness against quinine like bitterness.

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