



Villa Lucia



White - AOC Minervois

TERROIR

Clay-limestone soil at an altitude of 150 to 200 meters.
Haut-Minervois Causse.

GRAPE VARIETIES

A blend of Grenache Blanc, Marsanne, Roussanne,
Vermentino and Terret.

VINIFICATION

All grape varieties are vinified and aged separately in
barrels for 12 months, then blended before bottling.

TASTING

Very fine nose, notes of stone fruits. A fruity attack on the
palate, a good body, ample, present and well-balanced
wood, a lemony finish.

IDEAL WITH

White meat, mushrooms, grilled fish, cheeses such as
Cantal or Comté.

AGING

From 5 to 8 years.

REVIEWS & HONOURS

"It expresses all the freshness of its high altitude terroir through an aromatic complexity that borrows its aniseed notes and enveloping texture from the Grenache Blanc, its stone fruit (mirabelle plum, nectarine) and its fatness in the mouth from the Roussanne and Marsanne, its citrus notes and its tension until the finish from the Vermentino and Terret. The oak is elegant and remarkably well conducted. A real treat!

Villa Lucia (blanc) 2019

AOC Minervois

Grade: 18/20

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