Villa Lucia

White - AOC Minervois

TERROIR

Clay-limestone soil at an altitude of 150 to 200 meters. Terroir of Cazelles.

GRAPE VARIETIES

A blend of Grenache Blanc, Grenache Gris, Marsanne and Roussanne.

VINIFICATION

All grape varieties are vinified and aged separately in barrels for 8 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

Up From The Cellar 25 - JebDunnuck.com, June 2024

"Mostly Marsanne, Roussanne, and Grenache Blanc, the 2020 Minervois Villa Lucia Blanc has a richer, mature nose of quince and stone fruits as well as croissants, spice, and hints of dried earth-like minerality.

Beautifully textured, medium-bodied, and layered, it comes across as a rock-solid Northern Rhône white that's going to shine on the dinner table."

Villa Lucia (white) 2020, AOC Minervois

Rating: 90/100

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