

La Vernède



Château La Vernède Tradition Blanc

AOC Coteaux du Languedoc

Grape varieties

Roussanne, Grenache Blanc

Terroir

The “red earth” Roussanne is planted on the south-western side of the slopes overlooking the Aude plain. The soil consists of red marl on a limestone slab. The Grenache Blanc has been planted on the “garrigue de La Vernède” terroir. It is the highest plot on the estate; the soil is clay-and-limestone and gravel.

Vineyards

Roussanne and Grenache Blanc were planted in 1994.

Vinification

The grapes are harvested by night, at perfect phenolic maturity. A 12-hour pre-fermentation maceration then takes place at 10°C, followed by gentle pressing. Only the first juices are chosen for this wine. The must is cold-settled (6°C for 24 hours).

Vinification takes place at a low temperature (16°C) for 12 to 15 days.

Maturing

On fine lees in stainless steel vats. The lees are replaced in suspension twice a week for 3 months. The wine is bottled early (January, February)

Production

3,000 to 6,000 bottles.

Tasting notes

A pale golden colour with green tints. The nose is quite complex, with a combination of floral and tropical fruit aromas (mango, ripe banana). Very fleshy on the palate, with plenty of finesse.

This white wine from Vernède’s best slopes is full-bodied, powerful and very smooth. Serve cool.

