



### Chateau Haut-Blanville 2002 Coteaux Du Languedoc Grande Cuvée



**Varietal:** 85% Syrah plus Mourvedre, Grenache and Carignan

**Alcohol:** 13.5%

**Cases Produced:** 2900 (a small percentage is imported into the USA)

**Appellation:** Languedoc, France

#### The Wine

This wine has a very complex nose consisting of white pepper, red cherry and raspberry, very typical aromas of the wines grown in the Languedoc region. On the palate, the wine is concentrated with ample acidity and smooth supple tannins. The dark red fruit flavors are very pronounced, especially raspberries and cassis. The finish is long and elegant with licorice notes.

#### The Vineyards

Blanville's vineyards are situated within the "Coteaux du Languedoc – Gres de Montpellier" and "Vins de Pays de la Vicomté d'Aumelas" appellations. These areas cover three different terroirs on the outskirts of Saint-Pargoire, all of which enjoy a large variation in soils, sunlight exposure and surroundings.

#### The Winemaking

The winemaker puts this wine through a long primary fermentation followed by malolactic fermentation in the barrels. It was aged in 30% new French oak barrels for 12 months and then 6 months in stainless tanks. The wine was aged 6 months in the bottle before release.

#### Food Pairing

Beef filet prepared with a red sauce  
Grilled lamb or any game dish

**List Price: \$ 30.95**

**Wine Club Member Price: \$ 27.85**