

LES VIGNES DE L'ÉGLISE, GRENACHE BLANC-CHARDONNAY 2008

PRODUCER

Brought in by Matt Thomson to help track down a source of good French house wines for Liberty Wines, New Zealander Alana McGettigan used some of the best fruit and the excellent facilities at the Caves de Rivesaltes in the Languedoc to make the Vignes de L'Eglise range.

The Cave de Rivesaltes co-op was founded in 1932 and together with its partner, la Cave de Salses le Château, covers more than 3,000 hectares, cultivated by 550 growers.

VINEYARDS

The fruit for this wine was taken from a selection of premium vineyards on the plains and hills in the Rivesaltes area. Soils in this area are generally clay-based, with some limestone.

VINIFICATION

The fruit was pressed as soon as possible on arrival at the winery, in order to retain the fresh, primary fruit flavours. The wine was made from the juice of the first pressing and was kept cool as it was allowed to settle. The clear juice was inoculated with a selected yeast strain, and temperatures were maintained at around 13°C until the final days of fermentation when they were allowed to rise to 20°C. The wine was racked off the lees soon after fermentation was complete. The final blend was then assembled, the wine was lightly fined and then bottled.

TASTING NOTES

Pale lemon in colour with greenish tints. On the nose it is fresh, perfumed with stone fruits and a floral touch. On the palate it is rounded and ripe with lovely depth, balance and good acidity on the finish.



VINTAGE INFORMATION

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| Vintage | 2008 |
| Grape varieties | 60% Grenache Blanc 40% Chardonnay |
| Region | Languedoc-Roussillon |
| Winemaker | Alana McGettigan |
| Availability | 75cl |
| Alcohol | 13.5% vol |
| Closure | Stelvin |