

Château La Verrerie,  
**Hautes Collines Blanc 2020**  
Southern Rhône, France



Grape Varieties    **30% Bourboulenc**  
                          **30% Clairette**  
                          **21% Grenache Blanc**  
                          **19% Roussanne**

Winemaker	<b>Valentine Tardieu Vitali</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.31g/L</b>
Acidity	<b>5.12g/L</b>
Wine pH	<b>3.37</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, Sustainable</b>

## PRODUCER

Château La Verrerie is located in the Luberon appellation. Jean-Louis Descours fell in love with Château La Verrerie in 1981. He purchased the 20 hectare estate and, along with his son Gérard, brought it back to life. Their first vintage was released in 1985. Today, the grandson of Jean-Louis and owner of Charles Heidsieck, Piper-Heidsieck and Biondi-Santi, runs the estate with Valentine Tardieu-Vitali as the winemaker, who joined the team in 2017. The estate now has 56 hectares planted, which have been certified organic since the 2013 vintage.

## VINEYARDS

The estate has 56 hectares of vineyard which have been certified organic since the 2013 vintage. Since recognising the potential of the diverse clay and limestone soils, which lend both power and freshness to the finished wines, Valentine has implemented biodynamic practises and dedicated more vineyard parcels to white grapes. The name 'Hautes Collines' means 'high hills' and reflects the surrounding landscape of the estate.

## VINTAGE

The 2020 growing season began with a very wet autumn and an unusually dry winter. Although there were significant rains in April and May, they were not enough to make up for the lack of rainfall in winter and the vines began to exhibit signs of hydric stress during the hot, dry summer. The vineyard benefited from beautiful temperature variations and cool evening towards the end of the summer, which helped to maintain freshness and balance in the grapes. The harvest began at the end of August.

## VINIFICATION

Grapes were harvested at night to preserve the freshness and delicate flavours. They were carefully sorted at the winery, first by entire bunch and then by berry after full de-stemming. The grapes were crushed before starting the temperature-controlled fermentation in stainless steel tanks for 20 to 25 days. Each varietal was kept separate and aged on the lees for 4 months in stainless steel tanks and in used oak casks.

## TASTING NOTES

Bright and clear golden yellow with elegant notes of pear and acacia honey. The palate is fresh and crisp with a core of expressive stone fruit. The wine is well structured with vibrant acidity and a textural finish.