



Winemaker	Valentine Tardieu-Vitali
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1.5g/L
Acidity	5g/L
Wine pH	3.55
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian

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

Following an exceptionally dry winter, the 2023 growing season transformed dramatically with the arrival of rain in mid-May, continuing through June alongside mild temperatures that increased fungal disease pressure. Biodynamic practices and meticulous vineyard management proved essential in navigating these challenging conditions successfully. June and July brought moderately warm, stable temperatures through early August, creating a balanced summer without climatic extremes. Harvest commenced on schedule August 25th, proceeding under favourable warm conditions until mid-September.

VINIFICATION

The Viognier grapes were harvested at night to preserve the freshness and delicate aromas and flavours. Once at the winery, they were carefully sorted, first by entire bunch and then by berry after a full de-stemming. Fermentation took place in stainless-steel tanks at controlled temperatures for 20 to 25 days, followed by a period of settling before bottling and release.

TASTING NOTES

Bright and clear pale yellow, with expressive notes of apricot and honeysuckle. The palate displays a vibrant freshness balanced by a core of expressive stone fruit culminating in an energetic, saline finish.