

Les Vignes Oubliees dry white 2022



Product price:

€150.00

Product features:

Area: LANGUEDOC

Winemaker: Jean-Baptiste Granier

Vintage: 2022

Appellation: Languedoc

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 92/100

Cépage dominant: clairette

Product short description:

White fruits, white flowers, citrus, and a few toasted notes create a beautiful fresh, balanced, and rich ensemble. Very difficult wine to obtain. **WARNING:** For the environment, the domaine has decided to stop using aluminum capsules (purely aesthetic), but rest assured, the wine is perfectly protected and the payment of taxes (represented by the Marianne, now no longer mandatory) is duly made!

Product description:

PRESENTATION OF THE FORGOTTEN VINES
+ ALL ITS OTHER WINES IN STOCK

Comments on this:

Les Vignes Oubliées dry white 2022

RVF Guide to the Best Wines of France 2025 (August 2024): **92/100**. *The 2022 white holds its rank.*

It is built on a creamy attack and lovely bitterness on the finish, with a beautiful imprint of spring flowers.

IMPORTANT AESTHETIC PRECISION: the bottles have **no capsule** on the neck. The winemaker, like more and more of his peers, emphasizes that capsules are not easily recyclable, and since modern corks perfectly protect the wine, the capsule is now just aesthetic... so the artist has decided: no more capsule!

Technical sheet written by the domaine:

Tasting advice from the winemaker in 2025: open 1 hour before serving, aging potential 5 to 8 years.

Terroirs:

Grès and schist testify to the diversity offered by the Terrasses du Larzac, particularly for this cuvée, the municipality of Saint Privat

Method of cultivation:

Traditional farming accompanying the gradual cessation of herbicides and synthetic molecules, short pruning, heart budding, manual harvesting...

Grapes:

Clairette, Roussanne, and Grenache Blanc.

Vinification:

Work guided by the desire to respect the fruit and freshness that the terroir provides. Sorting in the vineyard and cellar, pneumatic pressing, temperature control, ... remain the B.a.-ba of our actions.

Tasting:

White fruits, white flowers, citrus, and some toasted notes form a beautiful fresh, balanced, and rich ensemble. The whites and St Privat truly have a future together!

Service:

A serving temperature of 10°C allows for full appreciation of this cuvée.