

Les Vignes Oubliees dry white 2023



Product price:

€144.00

Product features:

Area: LANGUEDOC

Winemaker: Jean-Baptiste Granier

Vintage: 2023

Appellation: Languedoc

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 93/100

Cépage dominant: clairette

Product short description:

93/100 RVF. White fruits, white flowers, citrus, and a few toasted notes create a beautiful fresh, balanced, and rich ensemble. A very difficult wine to obtain.

ATTENTION: For the environment, the domaine has decided to no longer use aluminum capsules (purely aesthetic), but rest assured, the wine is perfectly protected and the payment of taxes (represented by the Marianne, now mandatory) is duly made!

Product description:

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

Comments on this:

Les Vignes Oubliées white 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025): 93/100. *From small plots in the middle of*

the woods, grenache, clairette, carignan blanc, and roussanne are harvested to create the white: dry and resinous, its bouquet displays the complexity of the grape varieties, with white flowers presenting a smooth bitterness on the palate.

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 protect the wine perfectly, the capsule is now just aesthetic... thus 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 and notably for this cuvée, the commune of Saint Privat

Mode of cultivation:

Traditional farming accompanied by the gradual cessation of herbicides and synthetic molecules, short pruning, heart bud removal, manual harvesting ...

Grape varieties:

Clairette, Roussanne, and Grenache Blanc.

Vinification:

Work guided by the desire to respect the fruit and the freshness that our terroir provides. Selection 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 create a beautiful fresh, balanced, and rich ensemble. The whites and St Privat indeed have a future together!

Service:

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