

# VILLA MINNA VINEYARD

## MINNA VINEYARD BLANC 2008

VILLA MINNA VINEYARD is a 15ha family estate located in the heart of Provence with a north and a south exposition resting on a ground made up of "collines" and "garrigues" and a limestone soil characterized by fossils where the vine fully expresses its aromatic potential.

VILLA MINNA VINEYARD is planted with Syrah, Cabernet Sauvignon, Mourvèdre, Caladoc and Marselan for the red wines, and Vermentino, Roussanne and Marsanne for the whites; the varieties have been selected for optimal quality.

VILLA MINNA VINEYARD subscribes to the "Nutrition Méditerranéenne en Provence" charter and is undergoing conversion to **organic agriculture**, a philosophy which has always been part of the way we work. We do not use herbicides, pesticides or chemical fertilizers. The vineyard soil is ploughed "à la charrue". We encourage the auxiliary fauna and natural predators.

We grind up the cuttings after pruning and plough them back into the soil to return the nutrients to the vines. We keep treatments to a strict minimum, giving preference to preventive measures, such as trellising, in order to achieve a large leaf area and good ventilation around the bunches of grapes. Our yields are extremely low at around 25 hectolitres per hectare, as a result of close pruning, careful removal of non-fruiting buds and green harvests during the summer, depending on the grape variety and the numbers of bunches.



**The grapes are picked** entirely by hand when each variety has fully ripened (from mid-September for the marsanne, followed by the vermentino and the roussanne and again the Vermentino for a second harvest at the end of September) with strict selection of the bunches which are harvested in crates to avoid them being crushed.

**Vinification of the white wines** is carried out in oak barrels and small stainless steel tanks (15 hl) by grape variety and exclusively with the natural yeasts present on the grapes. We then let malolactic fermentation take place naturally, keeping each grape variety separate; which enables the addition of sulphites to this wine to be kept to a minimum.

**MINNA VINEYARD Blanc is matured** in small stainless steel vats (70% of the vintage) and oak barrels (30% of the vintage) on fine lees with « bâtonnage », in our underground cellar, protected from temperature fluctuations, for 12 months.

This method, which preserves the freshness of the flavours, gives naturally clear wines with great aromatic complexity. The wines for each variety are then blended to obtain a harmonious, balanced final wine. The wine is lightly filtered in our cellars before bottling, to preserve all of its personality.

**Coulour** : White

**Vintage Year** : 2008

**Indication of Country** :

Vin de Pays des Bouches du Rhône

**Grape Variety** :

Vermentino : 45%

Roussanne : 26%

Marsanne : 29%

**Harvest** : mid-september 2008

**Bottling** : at the estate on September 2010

**Vineyard Surface Area**: 7,64 Ha

**White Grape Variety Surface Area**: 2.50 Ha.

**Output**: 27 Hl./Ha.

**Temperature**: 12°

**Aging**: from 5 to 10 years

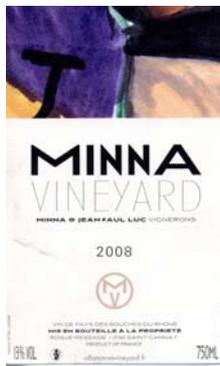
Villa Minna Vineyard, ROQUE-PESSADE CD 17 F-13760 SAINT-CANNAT

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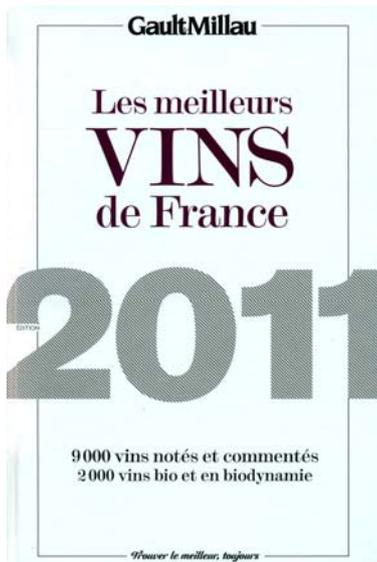
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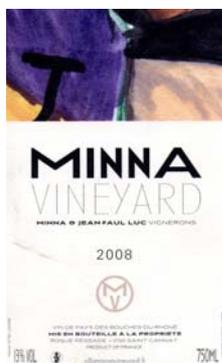
**16/20**  
■ **VILLA MINNA VINEYARD**  
Vin de pays des Bouches-du-Rhône  
**18 €**  
En 2008, Jean-Paul Luc a produit l'un des meilleurs blancs de la jeune histoire de son domaine. C'est un assemblage complexe de roussanne, marsanne et vermentino élevé en barriques sur lies fines. Parfumé, gras, ample et d'une très grande longueur, il s'inscrit parmi les vins blancs du secteur comme le plus complexe.



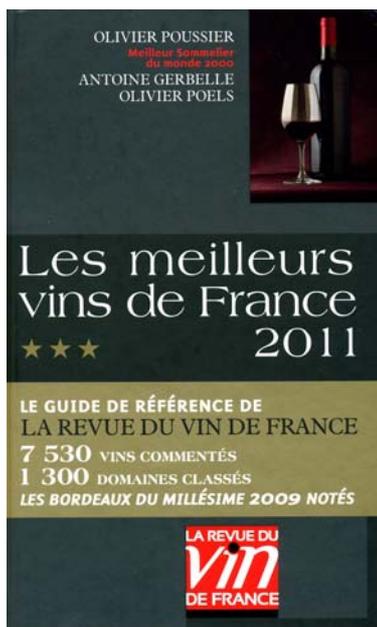
**Villa Minna Vineyard**  
★★★★☆  
Descriptif complet du domaine dans l'appellation  
VDP des Bouches-du-Rhône Voir page 1254  
**Minna Vineyard**  
**2008 | 17/20 | 18€**  
Quelle belle fraîcheur, sur la pomme et les agrumes, la sauge, l'anis, l'amande et les groseilles à maquereau. Superbe vin, d'un naturel décontracté, pourtant puissant.



**Minna Vineyard Blanc (VdP des Bouches du Rhône) 2008:** This is a blend of 45% Vermentino, 29% Marsanne and 26% Roussanne, planted on limestone soils. Fermented in a mix of steel and small oak vats by indigenous yeasts. The portion in oak sees *bâtonnage*. It is lightly filtered before bottling. The nose is remarkably fresh, the hallmark of the Vermentino variety of course, even in this warm environment. This gives it a great vivacity on the nose, but there is also a rich and slightly sherbety layer of roasted fruits, no doubt reflecting the presence of the more traditional Rhône varieties. Although at first it is the Vermentino that dominates, with more time in the glass the Roussanne and Marsanne come through more confidently, and it seems more typical of the region. The mouthfeel becomes more supple and typical of the latter two varieties as the wine opens and warms, although happily it maintains a good vigour. **16.5/20** (£17.80)



## MINNA VINEYARD 2008 BLANC 2/2



### ■ Villa Minna Vineyard COTEAUX D'AIX-EN-PROVENCE

Ce domaine a été repris en 1999 par la nouvelle génération de la famille représentée par Minna et Jean-Paul Luc. Situés à Saint-Cannat, les 15 hectares sont plantés en syrah, cabernet-sauvignon et mourvèdre ; ainsi qu'en vermentino (ou rolle), roussanne et marsanne, en blanc. Cultivé en bio, le vignoble est tenu avec soin, les tailles courtes générant de faibles rendements sur un terroir pauvre de roche calcaire. Vinification en petits contenants et élevage en fûts bordelais donnent des vins d'une grande constitution, offrant beaucoup de style et de personnalité - loin de tout caractère technologique.

Tous les vins du domaine ont besoin de longues aérations, la décantation ne peut leur faire que du bien.

Les vins : en 2008, le blanc est une révélation. Cet assemblage de roussane, vermentino et marsanne élevé en barrique sur lies est d'une grande complexité aromatique amenant une bouche savoureuse et délicieusement parfumée. Peu de blancs atteignent ce niveau de qualité dans ce secteur de l'appellation. Les rouges 2006 sont d'un excellent niveau. Villa Minna est un vin richement constitué, mais sans manquer de rondeur et de suavité. Minna Vineyard est quant à lui un rouge sanguin, profond et coloré, d'une immense matière.

□ VDP des Bouches du Rhône Minna Vineyard 2008	18 €	16
■ VDP des Bouches du Rhône Minna Vineyard 2006	18 €	17
■ VDP des Bouches du Rhône Villa Minna 2006	12 €	16

Rouge : 13 hectares.  
Cabernet-sauvignon 45 %, Grenache 20 %,  
Mourvèdre 5 %, Syrah 30 %  
Blanc : 2,5 hectares.  
Production moyenne : 27 000 bt/an