

## MINNA VINEYARD BLANC 2009

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** : 2009  
**Indication of Country** :  
IGP Bouches du Rhône  
**Grape Variety** :  
Vermentino 46 %  
Roussanne 33 %  
Marsanne 21 %

**Harvest** : mid-september 2009  
**Bottling** : at the estate on August, 30th 2011

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

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

**Output**: 22,35 Hl./Ha.

**Temperature** : 12°

**Aging** : from 5 to 10 years

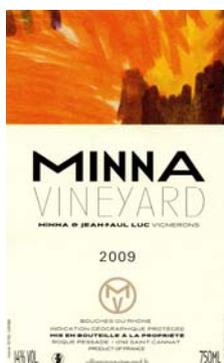
Villa Minna Vineyard, ROQUE-PESSADE CD 17 F-13760 SAINT-CANNAT

+33/(0)4 42 57 23 19

contact@villaminnavineyard.fr - www.villaminnavineyard.fr

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## MINNA VINEYARD 2009 BLANC



IGP des Bouches du Rhône Minna Vineyard 2009

20 € 15,5

### ■ Villa Minna Vineyard VIN DE PAYS DES BOUCHES-DU-RHÔNE



Ce domaine a été repris en 1999 par Minna et Jean-Paul Luc. Situés à Saint-Cannat, les 15 ha 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 : le blanc 2009 apparaît simplement délicieux, onctueux, sur la pêche blanche, le thym citron ; c'est un très beau vin de gastronomie qui possède une véritable maturité sudiste.

**Rouge** : 13 hectares.  
Cabernet-sauvignon 42 %, Mourvèdre 18 %, Syrah 40 %  
**Blanc** : 2,5 hectares.  
Marsanne 24 %, Vermentino 48 %, Roussanne 28 %  
**Production moyenne** : 30 000 bt/an

Villa Minna Vineyard, Roque-Pessade, CD 17, 13760 Saint-Cannat  
**Tél.** : 04 42 57 23 19 **Fax** : 04 42 57 27 69  
**E-mail** : [contact@villaminnavineyard.fr](mailto:contact@villaminnavineyard.fr)  
**Site** : [www.villaminnavineyard.fr](http://www.villaminnavineyard.fr)  
**Vente** : au domaine  
De 9h à 19h sauf dimanches et jours fériés.  
**Propriétaire** : Jean-Paul Luc



**winedoctor**  
by Chris Kissack

Minna Vineyard Blanc (VdP des Bouches du Rhône) 2009:



A blend of 46% Vermentino, 33% Roussanne and 21% Marsanne. Yields 22.35 hl/ha, hand-picked, vinified in steel and oak and with *élevage* in same, with *bâtonnage* for those wines kept in oak. The nose is fine and fragrant, with nuances of lavender and thyme over white peach and little undercurrents of slightly sweet but subtle tropical fruit. A little of that oak comes through, although it is fine and well-framed by the other aromas present. There's also a sense of grippy pith to it, although what comes out on the palate is a very polished texture at first, the more grippy elements only appearing in the finish. Quite full, confident and well balanced though, with a fine, slippery, vanilla-tinged substance and good acidity. A very attractive wine. 17/20 (February 2013)