

Villa des Anges

White Blend Reserve



Careful ageing for an elegant, complex white.



Appellation: VDF

Vintage: 2023

Alcohol Level: 13.5%

Grape Varities: 45% Chardonnay / 35% Muscat à petits grains / 20% Sauvignon

Terroir: Clay-limestone, Mediterranean climate.

Vinification methods:

For Chardonnay and Sauvignon :

Direct pressing / Cold settling / Temperature-controlled fermentation followed by malolactic fermentation on fine lees.

For Muscat: Skin maceration for a few days before pressing.

Ageing: 12 months in vats on fine lees with stirring. Sauvignon Blanc aged in wood.

Tasting notes:

A brilliant colour with golden highlights.

A delicious nose of ripe yellow fruit.

A full-bodied palate of exotic fruit and citrus, with hints of vanilla.

A lingering buttery finish.

Pair with:

Poultry in sauce, risotto, cream desserts...

Serving suggestions:

Serve between 10 and 12°C

Recommended aging: At least 5 years.