



VILLA MINNA 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 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 subscribes to the “Nutrition Méditerranéenne en Provence” charter and to the **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 the **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 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.

**MINNA Blanc is commercialized 3 years after the harvest.**

**Coulour** : White

**Vintage Year** : 2010

**Indication of Country** : IGP Bouches du Rhône

**Grape Variety** :

Vermentino 57 %

Roussanne 34 %

Marsanne 9 %

**Harvest** : mid-september 2010

**Bottling** : at the estate on July 2<sup>nd</sup> 2012

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

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

**Output**: 29 Hl./Ha.

12,5% VOL.

**Temperature**: 12°

**Ageing**: from 5 to 10 years

**Gault & Millau** Le Guide de Gault & Millau 2014 **18/20**

« The nose shows a rare definition developing notes of lemons and mandarin [...] Simply excellent »



**Le Guide de la Revue du Vin de France** 2014 **16/20**

« The white is gorgeous and reminds of the same smoothness we noticed for the 2009 »



**Bettane & Dessauve** **15/20**

« Aniseed nose with a touch of yellow fruits [...] It is a white for red mullet »



**Wine Doctor** – July 2014 **15/20**

by Chris Kissack a pale, lemon-straw hue in the glass, and an **appealing and interesting nose**, full of chalky minerals, lemon-sherbet tones, with little tinges of tropical fruit behind it, cut with a leafy, peach-skin bite. [...] The palate is **cool and reserved, yet broad and fleshy, with plenty of tension and a cool, grippy fruit substance**. A long pithy finish completes the picture. There is a **nice minerally cut** here.