



CHÂTEAU
LA NÉGLY

Propriétaire : GFA VILLAMANDA

GRAND VILLAMANDA
AOP LANGUEDOC

Villamanda

Terroir:

The soil is sandy clay limestone, with ideal sun exposure, located on the hilltops of Villeveyrac in The Hérault department. This terroir overlooks the sea and takes full advantage of the southern exposure.

Grape varieties:

Syrah, Grenache,

Vinification:

Manual harvest in crates of 8kg the grapes are sorted individually. The vatting process is long (around five weeks) in wooden truncated cone shaped vats.

Ageing:

Aged in barrels for 24 months.

Tasting:

The aromas of ripe black fruit, light tobacco and the garrigue give this wine depth and exceptional length. It is an ideal accompanied by spit roasted hare with homemade piquant sauce.

To be served at 16°C.

Wooden Case of 3 bottles

