

Domaine de la Cendrillon Nuance, Blanc 2018

Product Images



Description

A lovely nose of fresh citrus fruit and white peach with floral notes. Elegant on the palate with perfect balance between freshness and weight. A touch of vanilla spice emphasises the minerality and delicacy on the finish.

Additional Information

Producer	Domaine de la Cendrillon
Type	White
ABV	14.0%
Bottle Size	75 cl
Country	France
Region	South of France
Area	Languedoc-Roussillon
Sub Area	Corbières
Style	Dry and full
Vintage	2018
Major Grape	Southern Rhône Blend
Grapes	38% Petit Manseng, 20% Grenache Gris, 12% Grenache Blanc, 7% Marsanne, 7% Roussanne, 7% Albariño, 6% Verdejo, 3% Maccabeu
Drinking Guide	Drink Now
More Features	Environmentally Friendly , Organic
Food Match	Fish, White
Notes	Environmentally-Friendly, Organic, Vegetarian, Vegan

A fruit salad of varieties – 38%Petit Manseng plus seven other grapes – all sourced from the vineyards of a Corbières family estate founded in 1750. Leesy, creamy cashew roundness and a raspy texture, with pear juice, spiced apple, stone fruit, and a long apricot finish. 91 points

Decanter Weekday Wines, April 2020

Wine of the Week

This wonderfully original and delicious dry white is from a family-owned and run organic estate in Corbières that has been in the family since 1750 (I love that kind of continuity). Although it's in the Corbières region, the wine bears the simple classification Vin de France because it's made from an array of grape varieties, including several non-traditional: Petit Manseng from southwest France, one of my favourite white grapes, out in front at 38%, then Grenache Gris, Grenache Blanc, Marsanne, Roussanne, Albariño, Verdejo and Maccabeu (aka Viura or Macabeo in Spain). The grapes are hand harvested and sorted and the wine is partially vinified and aged in oak, the lees stirred (bâtonnage) to give weight and rich texture to citrus, floral, peach and wet-stone aromas and a flavour of ripe quince with hints of apricot and ginger. It's an obvious match for fish and seafood, including in creamy sauces, and chicken with herbs and spices or richer sauces.

Joanna Simon, www.joannasimon.co.uk, 15th August 2019