

VALANDRAUD BLANC

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Primeur 2025

The Valandraud Blanc vineyard, situated on the limestone terroirs bordering Saint-Étienne-de-Lisse, is distinguished by a highly precise approach.

Characterized by the prominent role of Sauvignon Gris, the wine stands out for its remarkable acidity, a full-bodied and voluptuous texture, and a complex, multi-layered bouquet, often lingering with lovely bitter notes.

Hand-harvested grapes, long and delicate pressing, aging on lees with bâtonnage, and a blend drawn from over forty different lots for a very limited production: a precision-driven approach that defines the unique DNA of Valandraud Blanc.

“ On the palate, lively freshness and pronounced acidity structure the wine, supported by a very creamy texture and carried by lovely bitter notes that extend the finish. ”

The 2025 vintage began with an early growing season, aided by ample water reserves and a mild spring. The cool terroirs dedicated to white wines helped preserve remarkable balance with naturally low pH levels. The harvest schedule followed a more traditional pattern than for the reds, beginning on September 4 and proceeding at a relatively steady pace.

The cool limestone terroirs played a decisive role in preserving the wine's tension and freshness. In 2025, the proportion of terracotta amphorae was increased for both whites to preserve the aromatic brilliance of the Sauvignons and refine the aging process. This approach also allows for more

precise plot-by-plot aging, particularly for the second wine.

The aroma highlights ripe thiols, with notes of fresh pineapple, peach, and apricot, mingled with delicate white flowers. The nose is clean, precise, and luminous.



Terroir

Clay-limestone on south-west-facing slopes

Area harvested

3 hectares (for both wines)

Average age of the vines

15 years

Consultants

Paul-Marie Morillon for viticulture and Athanase Fakorellis for winemaking

Blend

45 % Sauvignon gris,
38 % Sauvignon blanc,
17 % Semillon

Ageing

70 % in new barrels and 30 %
in terracotta amphorae
8 months

Harvest

04/09 - 09/09

Production 4 000 bottles

Alcohol degree 15,0 %

pH 3,12