

LE BLANC



ORIGIN Vin de France

VINTAGE 2022

BLEND Piquepoul (65%), Terret Blanc (20%), Ugni Blanc (15%)

VOL. 13%

The 2022 vintage of Souleil Le Blanc is the most saline, acid-forward expression of this wine to date, thanks to the higher percentage of Piquepoul used in the assemblage. Pale yellow in the glass, this zesty cuvée is produced from organically-farmed (ECOCERT) grapes sourced from a vineyard in Southern France, by the sea. Each grape variety is destemmed and vinified separately in stainless steel tanks before blending, to maintain the juice's natural freshness and aromatics.

On the nose, high-toned aromas of white peach, tropical fruits, salty sea air, and a touch of dried herbs lead to a vivacious palate laden with flavors of Meyer lemon, citrus rind, and coarse sea salt. The wine's saline-tinged finish and ample amounts of zingy acidity promise to pair beautifully with freshly shucked oysters, green salads, and a variety of pungent cheeses.

88 pts Wine Spectator

90 pts James Suckling

88 pts Wine & Spirits

88 pts Decanter

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