


CHÂTEAU
ESTANILLES

Vallongue White

AOP Faugères

Named for the small creek that runs along the vineyard, the Vallongue cuvée is characterized by its fresh fruit notes, complexity, elegance and balance.

Grapes:

45% Marsanne, 35% Roussanne, 20% Vermentino

Alcohol:

13.6% by volume

Vineyard:

Characteristic of the Faugères appellation, the vines are planted on schist soils.

Winemaking:

The grapes are hand-harvested at optimum maturity, then sorted and pressed as whole bunches. Cold racking, fermentation in stainless steel tanks, and aging on fine lees for six months.

Tasting Notes:

Beautiful floral aromas with scents of white fleshed and exotic fruits. Flinty stone notes reflect the minerality of the soil, with guava, pineapple and crisp citrus flavors interwoven with verbena and linden.

Made with organic grapes

About Château des Estanilles:

Between the Mediterranean Sea and the foothills of the Espinouse and Cévennes mountains in the Languedoc is Château des Estanilles. The domaine is located in the commune of Cabrerolles, one of the seven villages of the Faugères appellation. Established in 1976, Château des Estanilles was taken over in 2009 by Julien Seydoux, who crafts high quality wines that showcase a true sense of place. The 35 hectares of vineyards are located on southern facing hillsides at 300 meters altitude.

