

CHÂTEAU ST. JACQUES D'ALBAS 'ALBAS' BLANC

2022

Country

France

Region

Minervois

Varietal

70% Roussanne
30% Marsanne

Winemaker

Graham & Andrew Nutter

Alcohol Content

13.5%

Total Sulfur

89 mg/l

Residual Sugar

No data

Acidity

3.56

HISTORY

Estimated to have been built in the pre-Roman era and later over-run by the Visigoths in the 7-8th Century (a tomb from this era has been found in one of the vineyards), an archaeological study suggest it later appears to have become a priory on a "St Jacques" de Compostelle route, at some point taking the name "Albars", meaning "saules" or willow trees in Occitan. And so, the name Saint Jacques d'Albas.

From around 1800, the property concentrated on wine production, as the Languedoc had emerged as one of the principal wine-producing areas of France, supplying Paris and industrial areas with affordable wine from 1800 to 1860.

Today, father-son duo Graham and Andrew Nutter have restored the property for accomodations and mended the soils becoming certified organic in 2019 (EcoCert).

VINIFICATION and MATURATION

Mechanical harvesting and 100% de-stemming. Traditional fermentation in innovative stainless steel barrels to retain fresh fruit character and vinification in oak barrel for 25% of the Roussanne.



VINEYARD



10 year old vines planted to clay and sandstone soil, benefiting from a semi-arid Mediterranean climate.

TASTING NOTES



Subtle eucalyptus notes with hints of yellow fruits, vanilla and citrus on the palate.

FOOD PAIRING



Grilled red meats, roasted vegetables, charcuterie, an array of cheeses.

PRESS

