

Regard d'Artiste Orange Vin de France 2025



Region

The department of Hérault lies to the northeast of the Aude and west of the Gard, centred on the town of Montpellier. Much of the Coteaux du Languedoc falls within this rugged warm region. The terroir on this south-facing amphitheatre is classically Mediterranean, and the landscape is dominated by garrigue-covered limestone hills and plateaus. During the growing season, the temperatures are moderated by refreshing sea breezes from the Mediterranean that sweep through the vineyards, cooling the grapes and slowing ripening. The Hérault is a successful host to the classic Bordeaux varietals as well as Chardonnay and the Rhône's Syrah, Grenache and Viognier.

Producer

LGI were created in 1999 by forward thinking partners aware of the challenge and opportunity that lay ahead for regional French wines in the competitive international market. Wines are made and blended from three main sources. Saint Chinian in the Hérault, Jean d'Alibert in Minervois and from Gascogne. In the heart of the Languedoc, one of the world's largest wine regions with an array of diverse climates and terroirs allowing a range of local and international varieties to be grown. LGI have been focussed on improving their environmental impact and as of 2024 have become HVE 3 certified.

Tasting Notes

This lovely orange wine is made with grapes grown in the south of France, enjoying Mediterranean climate at 100-250m altitude. A blend of Muscat, Grenache Blanc and Viognier, which are picked and put directly into concrete for vinification with maceration for one week. The wine shows intense aromas of bitter oranges, dried flowers, and slight nutty hints. Fresh, vivid, and well-balanced, with a nice acidity; the aromas carry through to the palate. The finish is long, intense, and complex for a lovely approachable style of orange wine.

Food

Plate of aged cheeses, Roquefort, Époisses, or chicken with a morel sauce.

Technical Information

Country	France
Region	Languedoc - De l'Herault
Grape(s)	Grenache Blanc (33%) Muscat (33%) Viognier (33%)
Type	Orange
Style	Aromatic
Oaked Style	Unoaked
Body Style	Full bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	12%	
Closure Style	Diam	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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