

## **CLASSIC WHITE 2018**

Vin de Pays d'Oc

HIGH ENVIRONMENTAL VALUE CERTIFIED

<b>Soil:</b>	Clay-and limestone (sauvignon), schist (piquepoul)
<b>Grape varieties:</b>	Sauvignon 60 %, Piquepoul 40 %
<b>Harvest:</b>	By hand, in small crates, with sorting
<b>Harvest dates:</b>	August 27, 28 for sauvignon, September 11 for piquepoul
<b>Vinification:</b>	Slow pressing - Settling Fermentation in the tank
<b>Maturing:</b>	On the lees in stainless steel tanks
<b>Alcohol content:</b>	12.5 % vol.
<b>Packaging:</b>	75 cl Bordeaux bottles

### **Tasting notes:**

Very light, airy apricot, white peach and lime aromas with floral and verbena notes and refreshing hints of pine, all highlighted by a roundness and acidulous freshness on the palate.

### **Serving suggestions:**

This wine may be served as an aperitif or with tapas and grilled or marinated fish. Its structure and freshness mean that it can also be enjoyed with a variety of other, richer dishes.

