

GRAND VIN WHITE 2018

Vin de Pays d'Oc

HIGH ENVIRONMENTAL VALUE CERTIFIED

Soil:	Clay-and limestone (sauvignon), schist (piquepoul)
Grape varieties:	Sauvignon 66 %, Piquepoul 33 %
Harvest:	By hand, in small crates, with sorting
Harvest dates:	August 27, 28 for sauvignon, September 11 for piquepoul
Vinification:	Slow pressing – Settling Fermentation in 1-wine barrels (50 %) and 2-wine barrels (50 %)
Maturing:	In barrels on the lees, with stirring
Alcohol content:	12.5 % vol.
Packaging:	75 cl Bordeaux bottles

Tasting notes:

This wine has a very complex, well-balanced aroma profile with dried fruit notes (almonds and hazelnuts), smoky and floral notes (vine blossom) and hints of apricot, white peach and passion fruit.

The same richness is found on the palate, supported by a real fleshiness and volume, though still retaining a freshness and acidity that give it such a long finish.

Serving suggestions:

This wine may be served with a wide range of fish or white meat dishes as well as a variety of cheeses. It combines superbly with Asian food, most spices and Oriental dishes. To enjoy the wine at its best, take care not to over-chill it.

