



Grange des Rocs Sauvignon-Viognier



Appellation

Indication Géographique Protégée Pays d'Oc

Varietals

Sauvignon Blanc (70%), Viognier (30%)

Volume by Alcohol

12 % vol.

Winemaker

Claude Serra

Soil

Vineyards are located by the Étang de Thau, soils is composed of Limestone and sand.

Vinification

Harvested early morning so that grapes are at low temperature. Light skin maceration (4 hours), pneumatic pressure, light racking of the must. Fermentation under temperature control (18°C). Maturing in stainless steel tank in order to keep the freshness.

Tasting notes

Pale yellow robe with straw yellow nuances. Brilliant and limpid colour. The nose is fresh with notes of peaches. Aromatic and fresh on the palate. Crisp and grassy finish.

Food pairing

Great on its own or to be served with salads and cold meat.

Serving Temperature

12°C.

Bottle Life

Ready to drink now or can be kept for three years

Palletisation

105 cs x 6 x 75cl