



Vignes d'Oc Blanc

Appellation

Indication Géographique Protégée Pays d'Oc

Varietals

Grenache 40%, Sauvignon Blanc 40%, Terret 30 %,
Volume by Alcohol
12 % vol.

Winemaker

Claude Serra

Soil

Vines are cultivated on the hillsides, 30km north of Montpellier on soils southly exposed and composed of pebbly screes and clay.

Vinification

Harvested at night to keep the grapes at low temperature. Light skin maceration (12 hours), pneumatic pressure, light racking of the must. Fermentation under temperature control (15°C). Maturing on fine lees for 3 months.

Tasting notes

Pale yellow robe with bright green tint. The nose is fresh and intense with notes of white flesh fruits, exotic fruits and white flowers. Good balance on the palate with a fresh note on the finish and long lasting flavours of passion fruits and pear.

Food pairing

Great on its own as an aperitive or to be served with salads and fish.

Serving Temperature

12°C.

Bottle Life

Ready to drink now or can be kept for the next two years.

Palettisation

120cs x 6 x 75cl

