



Photo Non Contractual

CAYROU

A.O.P. Côtes du Roussillon
White Wine

Soil:

The vineyard plots selected grow on clay-calcareous soils of Apsres and the granitic sand of Fenouillèdes.

Grape varieties:

80% Grenache blanc, 20% Macabeu

Production method:

Cold settling of the juices, low temperature fermentation (14°C).

Ageing:

This wine is bottled very young so that it develops the best possible aromas.

Description:

Pale yellow colour with silver tints. The bouquet is marked by citrus, white flowers and exotic fruits. The initial impression in the mouth is straightforward with good acidity, balanced by the roundness and a good lemony finish.

Storing:

To enjoy its aromas, this wine should be served young.

Serving suggestion:

Serve as an aperitif or with fish and shellfish.

Serving temperature: Serve at 9°C.