



Photo Non Contractual

LE VIGNERON CATALAN

I.G.P. Pays d'Oc
White Wine

Soil:

A selection of vineyards located on gneiss and granit based soil.

Grape varieties:

**50% Grenache blanc, 30% Macabeu,
20% Sauvignon-Chardonnay-Viognier.**

Production method:

Direct draining and pressing, cold setting. Controlled fermentation at a temperature inferior to 18°C.

Ageing:

Preservation on the lees until bottling in the year after the harvest.

Description:

A pale yellow colour with green tints. The nose has aromas of fruits and flowers with a lot of finesse.

Storing:

The Vigneron Catalan should be drunk young, to take advantage of it's young and fresh aromas.

Serving suggestion:

Serve with seafood.

Serving temperature: Serve between 8 and 10°C.