



VIGNERONS
CATALANS



Photo Non Contractual

FRUITÉ CATALAN

**I.G.P. Côtes Catalanes
White Wine**

Soil:

The wine is blended from grapes grown on several different types of soil: clay-limestone, as well as stony and schist alluvial deposits on terraces from the Quaternary period. Each vineyard is managed based on stringent specifications defining viticultural techniques (pruning, leaf area, yields, health monitoring) as well as the wine's profile.

Grape varieties:

70% Muscat Petits Grains and Alexandrie, 30% Grenache blanc.

Production method:

The grapes are harvested by night or early in the morning to retain freshness and aroma. The destemmed and crushed fruit is pressed immediately in an oxygen-free environment. The juices are selected and then undergo very thorough cold settling. The wines are fermented at between 14 and 18°C using selected yeasts to allow fermentation aromas and varietal character to develop for each grape variety.

Ageing:

In tanks on fine lees with regular stirring.

Description:

Sporting a brilliant pale yellow hue with golden highlights, the wine reveals a bouquet of delicate citrus, lychee and white flower scents. The palate shows seductive suppleness and a lovely tangy fruity freshness.

Storing:

A wine for drinking young whilst still fresh and fruity.

Serving suggestion:

Excellent as an aperitif, Fruité Catalan pairs wonderfully with a platter of seafood, king prawn kebabs or fish baked in foil. It also works with seasonal fruit carpaccio or fresh fruit salad.

Serving temperature: Serve between 8 and 10°C.

♥ Ultimate pairing choice: Fillet of sole in a butter and lemongrass sauce.