



VIGNERONS
CATALANS



RAFALE

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

Soil:

Cultivated on the plains and slopes of Languedoc and Roussillon in the South of France, where cold nights alternate with hot days.

Grape varieties:

Chardonnay.

Production method:

Grapes are monitored in the vineyard in order to ensure that the right balance of sugar and acidity is achieved before picking. After picking, they are destemmed and pressed through a pneumatic wine-press. Once clarified and cooled, the must ferments at 16-18°C. for 2 weeks.

Ageing:

A few months in vats before early bottling.

Description:

Pale yellow colour with green tints. The nose reveals fine and delicate aromas of white fruits and citrus. On the palate it is well balanced, fresh and crisp.

Storing:

Should be drunk young, within 2 years of harvest in order to keep its fresh fruit character.

Serving suggestion:

To be served as an aperitif or with seafood, white meat and pasteurized cheese.

Serving temperature: Chilled at around 8 to 10°C.

Photo Non Contractual