



SAVEURS D'AUTREFOIS

I.G.P. Côtes Catalanes
White

Soil type:

The grapes for this wine come from a selection of vineyards in Languedoc-Roussillon grown at medium elevation and on clay-limestone soils.

Varietal range:

Grenache, Chardonnay

Winemaking:

Selected grapes are harvested in the morning to retain freshness. They are drained and delicately pressed in an oxygen-free environment. The must then undergoes cold static settling followed by alcoholic fermentation at low temperatures.

Ageing:

In tanks on fine lees for three months.

Tasting notes:

Pale yellow hue revealing green and silvery highlights. The nose is elegant and fresh with notes of citrus, tropical fruits and white flowers. Fairly lively attack on the palate balanced by beautiful fullness. Fruity finish.

Storage capacity:

A light wine that should be drunk within its first year.

Food pairings:

Ideal as an aperitif, this white wine also pairs with barbecued foods or fish kebabs, seafood platters or hot goat's cheese salad.

Serving temperature: Serve at between 8 and 10°C

Item may differ from photograph