



VIGNERONS
CATALANS



CASA SAINT PIERRE

I.G.P. Pays d'Oc - Grenache Blanc
White

Soil type:

The grapes for this wine come from vineyards in Languedoc-Roussillon that stretch over hillsides and wide clay-limestone terraces covered with schist pebbles.

Varietal range:

100% Grenache blanc

Winemaking:

Grapes at peak ripeness are harvested early in the morning when temperatures are cool to preserve aroma. After destemming and crushing, the fruit is delicately pressed.

Fermentation occurs at low temperatures (14 to 18°C) to maximise varietal expression in terms of aroma.

Ageing:

In full tanks for a few months. The wine is bottled young to fully preserve its fresh aromas.

Tasting notes:

The beautiful light yellow hue of this Grenache blanc is enhanced by faintly silvery green tints.

The nose reveals aromas of citrus, white flowers and tropical fruits. The attack on the palate is clean with wonderful acidity balanced by roundness and a great lemony finish.

Storage capacity:

For full aromatic enjoyment, it should be drunk young, within the first two years.

Food pairings:

Ideal as an aperitif, this wine proves particularly appealing with oysters, bouillabaisse, fish served as kebabs or simply grilled. It also makes a very good match for sautéed prawns, trout with almonds and fillet of sole with lemongrass.

Serving temperature: Serve at between 8 and 10°C

Pictures may differ from actual products