
Minervois White
Appellation d'Origine Contrôlée Minervois

♥ DESCRIPTION :

Quaternary terraces and altitude areas of The Petit Causse with chalky Soil enjoying a semi-arid Mediterranean climate with wild winters.

♥ GRAPE VARIETIES :

80% Grenache Blanc - 20% Marsanne

♥ VINIFICATION :

Direct pressing after skin maceration . Natural racking by decantation. Fermentation in tank at 16°C. Bottling 3 months after vinification. Maturing in cellars at regulated temperature of 16°C.

♥ TASTING NOTES :

Nice gold colour with slight and well - balanced floral nose. Flavour of white flowers, peach and honey. In mouth, notes of sweet almonds and heather.

♥ SERVING SUGGESTIONS :

It will go perfectly with all entrées, pizzas, paellas and grilled fish or in sauce.

Serve at 7-8°C.

