



# LES AMORIERS

White

- AOP LANGUEDOC 2019 -

We have named this cuvée 'Les Amoriers', the mulberry trees, which in former times were cultivated on the estate to provide nourishment to the silk worm.

## Grape varieties

75% Grenache blanc

*Old vines of 35 years*

10% Vermentino

10% Marsanne

5% Viognier

## Soil

Limestone

## Harvest

Hand-harvested

## Vinification

Pressing in whole bunches.

Cold stabilisation before fermentation.

## Ageing

In tank on fine lees.



## Alcohol

13,5 % abv.

## Appearance

Pale lemon with crystalline notes.

## Nose

Delicate, elegant. Hint of white peach and star anise.

## Palate

A fresh and generous wine with a long finish of peach, nectarine and citrus fruits.

## Food Pairing

Perfect on his own or served with fish or white meat with creamy sauce.

## Serving Temperature

8°- 10°C