



CAIZERGUES

LES BOBINES

White

- IGP SAINT-GUILHEM-LE-DESERT 2019 –

This cuvée 'Les Bobines' refers to the little wooden cylinders on which the silk threads are wound after 'the weaving'. This process of twisting increases the strength of the silk.

Grape Varieties

70% Sauvignon
30% Viognier

Soil

Silty clay Loam

Harvest

Early morning machine
harvesting.

Vinification

Immediate pressing then
cold stabilisation before
fermentation.

Ageing

In tank on fine lees for 6
months.



Alcohol

13,5% abv.

Appearance

Pale lemon with green
notes.

Nose

Intensely fruity with peach
and passion fruit aromas.
Vegetal aromas such as
blackcurrant buds.

Palate

Intense and fresh palate,
long citrus fruits finish.

Food pairing

Served with shellfish or
langoustine tail.
Perfect also with white meat
in cream sauce.

Serving Temperature

8° - 10°C