

by Jeff Carrel Point De Vue



Because it is not common to express what we think about a grape variety, knowledge and for there to be a trace of it... leave it to the others to have this pleasure of discussion, on grape varieties, on methods...



Appellation: VDF

Vintage: 2018

Alcohol: 12.5%

Grape varieties: 75% Riesling / 25% Chardonnay

Terroir: 8 year old vines of Riesling on sandy soil, and Chardonnay on clay and limestone, North-West of Béziers.

Vines: On average 4000 roots per hectare / Pruned short / Yield of 55hl/ha.

Vinification methods: Mechanical and manuel harvesting / Directly pressed / Settling by stabulation / Natural yeasts / Without sulphites / Malolactic fermentation for Chardonnay.

Maturing: In concrete tanks with lees / Sulphites added after assembly.

Tasting notes:

Pale gold and brilliant.

An expressive nose, aromas of yellow fruits and exotic fruits with a touch of green citrus and ginger that brings lots of freshness.

Slender on the palate, wrapped in a mature matter full of candy delicacy without the sugar. The after-taste is intense, invigorating with the taste of pineapple and ginger once again.

Pairing:

Perfect just on it own, and with appetizers...

Recommendations:

Serve between 8 and 10°C

Aging potential: At least 5 years.