

Les Galets IGP OC blanc



Grape Varieties

Bourboulenc (50%) / Clairette (15%) / Grenache blanc (30%) / Ugni blanc (5%)

Terroir

Soil is made of clay and limestone.

Winemaking.

Grapes are crushed directly after their reception and then cooled. 8 days of alcoholic fermentation. Malolactic fermentation takes place in cement and stainless steel vats. Bottled directly after MLF.

Tasting

Pale gold colour, floral aromas, very perfumed with a grape fruit touch.

Food pairing

Pre-dinner drink, sea food, asparagus.

Service

10-12°C

Aging Potential

up to 2 years.

REWARDS & RATINGS

Concours national des vins IGP de France 2016 : Silver medal