Félicité Blanche - White

AOP Languedoc

Appellation : AOP Languedoc
Variety : Marsanne 60 %, Roussanne 40 %
Cuvée : Félicité
Color : White
Ratio : 20 hl/ha
Alcohol content : 13,5°
Soil : Villafranchien (gravels), stony gravels

Winemaking

Organic Wine certified ECOCERT

Harvest : Hand picked in cases not exceeding 12 kilos, picked at dawn, end of August. The grapes were in perfect health.

Winemaking : Temperature control by cooling at every stage of wine making, with short maceration on the fruit in order to preserve the aromatic potential. Fermentation with breaking up of the lees by hand.

Capping : Natural cork.

Tasting comments

Appearance : Nice pale robe, bright.

Noze : Very expressive nose, delicate and open, linden tree and fennel.

Palate : The mouth is soft and fresh with a salt final note.

Serving

Temps de service : Between 14° and 16°.

Aging potential : 5 years.

Food and wine matching : scallop with parmesan gratin.

CONTACT

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