



VIGNERONS DU SOMMIÉROIS

CHEMIN DE LA PINÈDE WHITE

IGP PAYS D'OC VINEYARD

The vines benefit from an excellent southern exposure and our Sommier terroir is characterised by marl with a high content of clay and limestone, by alluvial soils and by acidic soils composed of fine red earth with flint.

WINEMAKING

After complete destemming, alcoholic fermentation takes place in epoxy-lined concrete vats at 21°C for approximately 5 to 10 days.

AGEING

2 months in stainless steel tank.

TASTING NOTES

It has a bright, light yellow color and a delicate, floral, and fruity aroma. It has lots of tropical fruit flavors, nice acidity, and a hint of bitterness.



GRAPES VARIETIES

70% Grenache B, 30% Viognier



FOODS PAIRING

Aperitif, Fish in sauce



TEMP
8- 10°C



AGEING POTENTIAL
2 to 3 years

