

MEDENAS *White*

IGP COTEAUX DU PONT DU GARD

Grape varieties :

Grenache blanc 50%, Chardonnay 40%, Marsanne 10%

Vinification and ageing process:

Mechanical harvested, with a traditional vinification before an ageing process of 6 months in vat and then bottled early Spring.

Cellaring potential:

2 years.

Organoleptic description:

Golden pale colour. Citrus and white fruits in syrup hints.

A perfect balance between freshness and liveliness, very pleasant on the palate.

Wine and food pairing:

Perfect as an aperitif, with sea food or cheese specialities.

Alcoholic degree:

12,5% vol

Service temperature 8° to 12°C.

BIB available in 5L & 10L.

