

LE PIGEONNIER White

AOC COSTIERES DE NÎMES

Grape varieties :

50% Grenache Blanc ,30% Vermentino, 20% Roussane.

Vinification and ageing process:

Night harvest, followed by a traditional vinification and aged in vat over 4 to 5 months.

Cellaring potential:

3 years.

Organoleptic description:

This wine has a beautiful golden colour, with an aromatic explosion on the nose with fresh fruits, citrus and white peach. On the palate, we find the same refreshing aromas.

Wine and food pairing :

This white wine is very nice with tapas but also with grilled fish and seafood.

Alcohol content :

13.5%

Service temperature 8° to 12°C.

