



PAZAC

GRANDS VINS

Grape varieties

50% Grenache blanc,
40% Chardonnay
and **10%** Marsanne.

Vinification and ageing

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.

Service temperature **6 to 10°C.**

75CL

12.5% vol.

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