

# GRIS BLANC

## IGP Pays d'Oc



Creations



### Winegrower's note

The vines are ideally located in the Tautavel area, between the Mediterranean sea and the Pyrenees mountains, 30 km north from Perpignan in the South of France. The dry and sunny terroir enables the Grenache, the emblematic grape variety of the Mediterranean, to express its best aromas.



### Winemaker's note

The grapes are picked by hand and pressed directly.

All the handling operations are carried out in a carbon dioxide atmosphere to protect the delicate aromas of the Grenache grapes until the start of fermentation which is carried out at low temperatures, from 15 to 18°C.

The wine is matured on the fine lees for several weeks before bottling.



### Tasting notes

A rosé with an original profile, of a very pale pink colour. The bouquet presents aromas of small red berries.

This wine is fresh in the mouth and brings the fruity notes out.

The finish is elegant and evolves towards a fresh and mineral note.

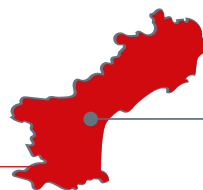
To be enjoyed at 10-12 °C as an aperitif, with shellfish and crustaceans, Mediterranean salads, Asian dishes, baked fish, spicy and tasty dishes such as Thai curry, tajines.



### Grape varieties

Grenache

Pays  
d'Oc



Narbonne

