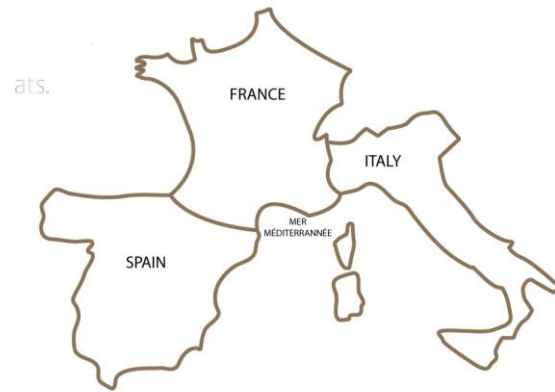




Partager Blanc



PRODUCTION

Classification: Wine from the European Union

Region: Blend of wine coming from Spain (Mancha and Penedes) for about 60% and south of France (Languedoc and Gers) for about 40%

Grape Varieties: Ugni Blanc and Colombard (from France); Airen, Macabeo, Xarel-lo (from Spain)

Soil: Marls, schist, chalk and clay

Climate: Mediterranean, very windy with high temperatures and exceptional sun.

Vinification: Crushing of the grapes – Controlled alcoholic fermentation – short maceration – fining and bottling

Viticulture: Hand tending, careful selection and minimal interference in the natural ripening of the grapes .

TASTE

Appearance: Pale straw and brilliant

Nose: Intense and perfumed, fruity aromas (gooseberry).

Palate: Pleasant and easy drinking wine. Round and well balanced on the palate, with a nice fruity finish.

PRACTICAL

Food Matches: As an aperitif, seafood, white meat, or spicy food – Best between 8°C and 10°C.

Wine list comments: Easy drinking wine, fresh and pleasant. Enjoyable anytime, anywhere !
Very good as an aperitif.