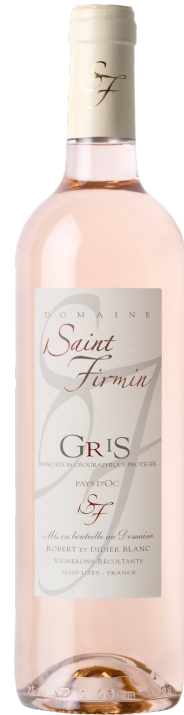


Cuvée GRIS *IGP PAYS D'OC*



Grape variety: A single grape variety wine 100% Grenache Noir.

Vinification: The Grenache is harvested researching a precise balance between sugar content and acidity. The must, stemmed from the direct pressing, follows a classical vinification in tank under controlled temperature.

Colour: It's very lightly tinted with some amber glints, it distinguishes this kind of wine and give him his name.

Nose: With his good intensity, the bouquet reveals floral notes, fruits with white flesh, and fresh red fruits.

Palate: Freshness and fruity make up the balance of this grey wine revealing aromas of fresh red fruits and white flowers.

Serve with: This grey wine can be enjoyed for the aperitif like it can be served with melon-based straters, seafood, as well as the grilled or cooked meats, fishes-based meals and fresh cheeses.

Guard: To consume during the year to appreciate all his gustative and aromatic qualities.

Serve preferably with: 7°