

# Cuvée Foliae 2010

**AOC Côteaux du Languedoc blanc**  
**Terroir La Méjanelle**

La Cuvée Foliae : Dry, elegant and fine white wine, to drink for the apéritif, on fishes or white meats.

*Blending : Rolle : 80 % , Grenache blanc : 20 %*

*Vines of 11 years*

*Yields : 40 Hl / Ha*



Mise en bouteille au Château

## Wine making:

Mechanical harvest, skin maceration for 4 hour and press, then 12 hours settling at 8C

## Tasting:

*Color* : Yellow with green almond reflections

*Smell* : White flowers

*Taste* : Pleasant to drink young for its freshness

## Suggestions :

Best served with shells, shellfishes, fishes and salads.

This wine is also very pleasant for apéritif.

To serve between 10 / 12°C.