

Cuvée Sommelière 2010

AOC Côteaux du Languedoc blanc Terroir La Méjanelle

La Cuvée Sommelière Blanc: Subtle marriage of the traditional, elegant and fine vine to be savoured at the apéritif, on fishes or white meats

Blending: Marsanne Roussane Rolle, Grenache Blanc Viognier

Vines of 12 years

Yields: 30 Hl / Ha

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



Mise en bouteille au Château

Tasting:

Color: Golden

Smell: White peach notes, white flowers, and a hint of honey at the end, long in mouth.

Taste: Pleasant to drink now for its freshness, with a light pearling

Suggestions:

Best served with raw vegetables, shellfishes, white meats and fishes in sauce as well as soft cheeses.

To serve between 10 / 12°C.