

## 2014 Cuvée Foliae

*IGP Pays d'Oc blanc*

### *Fanatic freshness...*

An elegant, dry white wine, with great finesse. It's bottle is a reminder of the blue sea and sky not far from it's vines.

**Grape varieties:** 60 % Muscat Sec and 40 % Viognier

**Age of the vines:** 20 years

**Yield:** 25 Hl/ Ha

**Vinification:** Machine, harvest and sorted with stalks removed . Directly pressed with cold static racking at 6-8°C for 12 hours. Thermo-regulated fermentation at 16-17°C.

Aged on its lies for 6 months.

**Corkage :** Screw top

### **Tasting notes :**

**Appearance:** Pale yellow with almond green tints.

**Nose:** White flowers and citrus fruits aromas.

**Palate:** Best drunk young to enjoy its vibrancy.  
Floral, rich and lively.

### **Food pairings:**

A great accompaniment for sea food, crustaceans, fish and salads. This wine is also enjoyable as an apéritif. Serve at a temperature of between 10/12°C.

### **Prizes:**

Wine magazine 'Terre de vin'



*Mise en bouteille au Château depuis 1696*