



CHATEAU DE FLAUGERGUES : La Sommelière

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Languedoc - White 2014

Region :	Languedoc-Roussillon
Appellation :	Languedoc
Cuvée :	CHATEAU DE FLAUGERGUES : La Sommelière
Color :	White
Vintage :	2014
Grapes :	Grenache blanc (20%) / Marsanne (25%) / Roussanne (25%) / Vermentino ou Rolle (20%) / Viognier (10%)
Alcoholic degree :	13,5 %
Bottle size :	750 ml



WINEMAKING

Sustainable viticulture .

Mechanical harvesting.

Total destemming, Fermentation in Epoxy-resin-lined-cement vats, Temperature-controlled fermentation .
Screw caps, Ageing on the lees.



TASTING

APPEARANCE : Yellow colour, pale, silver highlights.

NOSE : Aromatic, fruity.

PALATE : Vibrant, generous, unctuous, lilac overtones, fruit hints, peach hints, mineral, long length.



SERVING

SERVING TEMPERATURE : Between 10° and 12°

AGING : Ageing Since 2014



FOOD MATCHES : Fish in a white sauce , White meat in a sauce, Poultry, Foie gras, Hard cheeses

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