



L'Amandaie blanc

Aoc coteaux du Languedoc



<i>Wineyard's age</i>	15 years
<i>Grapes</i>	Grenache blanc (90%), Roussanne (10%)
<i>Degree</i>	13.5°
<i>Vintage</i>	2007
<i>Yield</i>	35hl/hect
<i>Vinification</i>	Wine is clarified at cold temperatures. Constant monitoring of the temperatures during vinification.
<i>Ageing process</i>	In tanks during 8 months

Commentaire de dégustation

Pale golden dress, pailés reflections. An air nose, opened on fbral scents and discretement honeyed.
The mouth offers well-balanced sensations of freshness and liveliness. Round, printed by fruits white with the orchard (peach, apricot), spiced notes (curry), réglissées (fennel) and mentholated (mint citrus), this wine is an ally of circumstance on shellfishes and sea fish roasted in herbs (dill).