



## Huis Clos 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>	Fermentation in oak barrels with periodically stirring process "batonnage".
<i>Ageing process</i>	50 % aged in new oak barrels during 10 months with batonnage and the remaining continue in tanks on lees.
<i>Tasting comments</i>	<p>Dress of golden color elegance. A cristalin nose reminding the fresh pear, the jasmine and the soft spices (curry, coriander). The fruit explodes mouth there. Keys of peppermints, brightness of white fruits (peach, apricot).</p> <p>Huis Clos White 2007 marks a reference vintage wine which, by its structure and its typicité reveals right now and will know how to assert itself as time goes by.</p>