



Les Ménades

Late grape harvest wine

<i>Wineyard's age</i>	15 years
<i>Grapes</i>	Roussanne (100%),
<i>Degree</i>	15°
<i>Vintage</i>	2008
<i>Yield</i>	20hl/hect
<i>Vinification</i>	Manual harvesting with 3 sortings. Selection of bays in the vineyard then sortings on table. Débourage under cold conditions, wine making with regulated temperature.
<i>Ageing process</i>	In barrel new by third, during 12 months.
<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>