

BELLE ÉPINE

IGP PAYS D'OC

THE SUCCESS OF THIS CUVÉE IS BASED ON THE JUDICIOUS BLEND OF CHARDONNAY AND VIOGNIER GRAPE VARIETIES. THIS DISCREET YELLOW WINE WILL CHARM YOU WITH ITS CITRUS AROMAS.



CHARACTERISTICS

GRAPE VARIETIES : CHARDONNAY & VIOGNIER
VINIFICATION : DESTEMMED HARVEST
LONG MACERATION
TEMPERATURE CONTROLLED AT 14°
AGING IN CONCRETE VATS
ALCOHOL : 12.5 %



TASTING NOTES

COLOUR : LIGHT YELLOW HUE WITH BRIGHT GREEN HIGHLIGHT
NOSE : PLEASANT FLORAL NOTES
PALATE : IT WILL SURPRISE YOU WITH HIS SUPPLENESS AND THE COMPLEXITY OF HIS AROMAS.



FOOD AND WINE PAIRING

TO SERVE BETWEEN 6° & 8°

PAIR IT WITH A WHITE FISH SKEWER

TO CONSUME NOW OR TO AGE BETWEEN 1 AND 2 YEARS