



# BIB PREIGNES LES GOURMANDISES WHITE

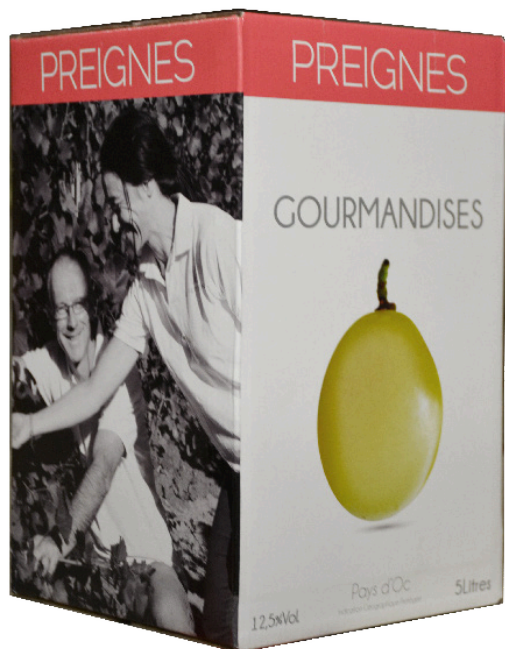
IGP Pays d'OC – Indication Géographique protégée

*Our comment:* « Fresh and delicate»

*Color:* Pale yellow with verdant highlights

*Flavour:* Intense nose with hints of vegetables and citrus fruits (lime). Great purity of expression.

*Taste:* Nervous, fresh, fruity.»



<b>Degree</b>	12,5%
<b>Grape</b>	50% Vermentino / 30% Sauvignon / 10% Viognier / 10 % Chardonnay
<b>Soil</b>	Volcanic
<b>Culture</b>	Vines are ploughed. We do not use weedkiller Pruning is short to regulate the vine's growth and its grapes yields. The vines shoots are tied up along vires to be given the favourable angle to ripen the grapes.
<b>Harvest</b>	The grapes are picked up by machines at the best maturity. Picked up early in the dry morning (3.00 to 8.00 am) to avoid that warmness oxidises grapes.
<b>Yield</b>	Average of 55 hl/ha
<b>Vinification</b>	This white has been made by skin maceration (the juice macerates on the skin before pressing). It increases the aromatic potential and of the grape and its structure Fermentation is conducted through temperature control process. Low temperature fermentation enhances the fruit flavour of the wine
<b>Pressing</b>	Pneumatic
<b>Service temperature</b>	Chilled. 8-10°C
<b>At table</b>	Aperitifs. Mixed salads. Fish smoked, grilled or in sauce. Desert, fresh fruits.



## RESPECT FOR NATURE

Since 2006 we have been Qualenvi certified and have continued our efforts to achieve HVE certification today. It is based on indicators and a requirement for results focused on respect for the environment.

