

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.»

	Degree	12,5%
	Grape	50% Vermentino / 30% Sauvignon / 10%
		Viognier / 10 % Chardonnay
	Soil	Volcanic
	Culture	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
PREIGNES PREIGNES		up along vires to be given the favourable angle
		to ripen the grapes.
	Harvest	The grapes are picked up by machines at the
GOURMANDISES		best maturity. Picked up early in the dry
		morning (3.00 to 8.00 am) to avoid that
		warmness oxidises grapes.
	Yield	Average of 55 hl/ha
	Vinification	This white has been made by skin maceration
		(the juice macerates on the skin before
	1.3	pressing). It increases the aromatic potential
		and of the grape and its structure
		Fermentation is conducted through
Pays d'Oc SLittes		temperature control process. Low temperature
12.5x10		fermentation enhances the fruit flavour of the
		wine
	Pressing	Pneumatic
BOOMS GENERAL AGENT BOOMS INDEREN BY SHOULD BE AND	Service temperature	Chilled. 8-10°C
	At table	Aperitifs. Mixed salads. Fish smoked, grilled or
ARGENT AR	de la companya	in sauce. Desert, fresh fruits.
	RESPECT FOR NATURE	
	e 2006 we have been Qualenvi	
	ed and have continued our efforts	SUNE EXPLORE
ISO 22000 to ac	hieve HVE certification today. It is	
	on indicators and a requirement esults focused on respect for the	
AFNOR CERTIFICATION	environment.	WENT -
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Jérôme et Aurélie VIC / N	lanaging directors & wine growers	Carbon Station
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