

GREG ET JUJU WHITE

IGP - PAYS D'OC

12,5 % vol.



55% Terret local grape variety (most of it around the «bassin de Thau»)
and original base wine for Vermouths (cooked wines like Nully Prat)
45% Sauvignon



Silty and clayey soils



Mechanical harvest by night
Yeasting with neutral yeast
Fermentation between 15 and 20°C
Pneumatic pressing with press-juice separation.



A wine with a strong southern accent... This blend of Terret and Sauvignon surprises with its delicate yet generous style. Expressive bouquet of orchard fruit and boxwood. Fresh and flavourful on the palate, with appetising notes of citrus fruit and white flowers, and a hint of spice..



For a truly exquisite experience, enjoy with some red mullet fillets.



Qualenvi certified since 2006, we are now labeled **High Environmental Value (HVE)** operation. This label is based on indicators and a requirement for results of **“green practices”** which relate to the entire operation. Beyond the environmental commitment, we have entered the **«big leagues»** of the **Quality** approach by obtaining **ISO 22000 certification**. This **international standard** demonstrates the company's ability to control the Food Safety.