

PREIGNES PARADIS WHITE

IGP - PAYS D'OC

13 % vol.



100 % Vermentino



Volcanic soil



Yeasting with neutral yeasts
Low temperature fermentation
12 day fermentation time
Pneumatic renneting with press separation



Some charm ? Certainly yes, because this pure Vermentino gives a sensation of immediate pleasure. A delicate nose with complex aromas of white flowers, fennel and smoke... A good start. A fat, complex palate follows with finely aniseed notes that bring far-reaching flavors of white fruits. In short, a long and fresh finish to make the good time last.



So let's be crazy: sea bream in coarse salt, baked tomatoes, good friends and Heaven won't be too far!



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 identify and control the dangers associated with Food Safety.