

PREIGNES TRADITION VERMENTINO SUR LIES

IGP - PAYS D'OC

13 % vol.



100 % Vermentino



Volcanic soil



Yeasting with neutral yeasts
Low temperature fermentation
Fermentation time of 15 days
Pneumatic renneting with press separation
Aging on lees until March



Pretty light straw yellow color, the nose is pleasantly flowery with notes of white flowers and wheat. The mouth is round and full, well supported by a pleasant freshness brought by a fine pearl given by the aging on fine lees.



Its fine and delicate bouquet is wonderfully suited to sea fish, such as braised turbot, but also andouillettes, langoustine gratin, Époisses or goat cheese.



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.