



# VERTU VIN

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**Label:** Les Vignes D'Oc

**Appellation:** Vin de Pays d'Oc Blanc

**Vintage:** 2008

**Varietals:** Grenache 65%, Sauvignon Blanc 25%, Ugni Blanc 10%

**Volume by Alcohol:** 12 % vol.

**Soil:** Vines are cultivated on soils from the Languedoc, southly exposed and composed of pebbly screes and clay.

**Vinification:** Harvested at night so that grapes are at low temperature. Light skin maceration (4 hours), pneumatic pressure, light racking of the must. Fermentation under temperature control (18°C). Maturing in stainless steel tank in order to keep the freshness.

**Tasting notes:** Pale yellow robe with straw yellow nuances. Brilliant and limpid colour. The nose is fresh with notes of citrus fruits such as grapefruit and lime and liquorice. Round and fresh on the palate. Spicy flavours with floral and mineral notes.

**Food pairing:** Great on its own or to be served with salads and fish.

**Serving Temperature:** 12°C.

**Bottle Life:** Ready to drink now or can be kept for two years.

