



LE GRENACHE GRIS

This original cuvée with exceptional minerality comes from an old grape variety Grenache Gris from a plot of old vines called «l'Estang» planted in the 50s.

Appellation

IGP Oc.

Grape variety

100% Grenache Gris.

Age of the vine

70 years.

Terroir

Chalky-clay.

Mode of driving the vines

Gobelet.

Yield

15 hl/ha.

Vinification

Whole bunches harvested by hand in boxes of 10 kgs. Long fermentation in half-muids of 600 liters after delicate pressing, followed by batoning each morning.

Aging

Aged in half-muids for a year.

Tasting notes

The extraordinary minerality of this Grenache, its sharp and powerful aromas giving on bitter almond, fennel and dry apricot give it a remarkable hold worthy of the greatest white wines.

Food matches

Aperitif wine on foie gras, asparagus, scallop risotto or cheese.
Serve at 6 – 8°C.